

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891

NIMPA Convention Reminder

PALMER HOUSE . . .

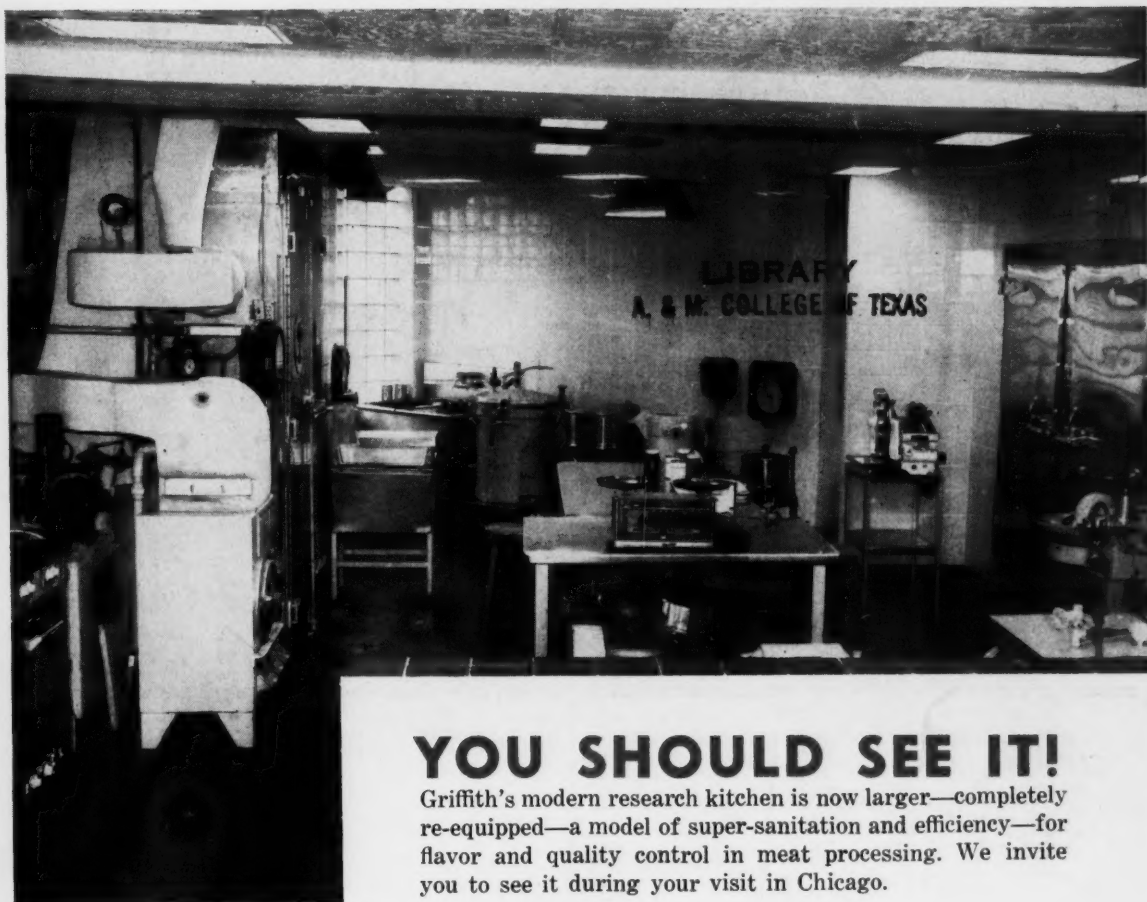
June 13 - 16

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Hall.



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with the best
reputation* is
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EQUIPMENT
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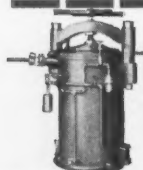
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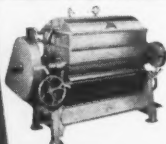
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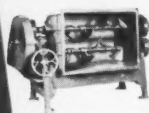
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SAUSAGE-MAKING
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of sizes
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Name.....

Company.....

Address.....

City..... Zone..... State.....

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NIMPA Convention, June 13-16

Palmer House, Chicago

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American Spice Trade Association

82 WALL STREET, NEW YORK 3, N. Y.

THE NATIONAL *Provisioner*



VOLUME 130

JUNE 5, 1954

NUMBER 23

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(Mail and Wire)

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THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, *Chairman of the Board*

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News and Views

THE NATIONAL

PROVISIONER

VOL. 130 NO. 23

JUNE 5, 1954

Look Hard at "GAW"

Labor in proposing, and management in considering, should think through the current "guaranteed annual wage" plans to their actual meanings and possible consequences. The goals of steady work and pay at which the plans are ostensibly aimed are desirable, but it is extremely doubtful whether they can be achieved by the means suggested.

The various plans merit detailed analysis which cannot be accorded them here. However, we believe that the name given the proposals is misleading in itself, and that this fact should be understood by the public, labor and management.

Few if any industrial concerns, and especially few packing companies, are in any position to enter into the type of undertaking which the word "guaranteed" implies. The firm which takes on such a contract may well be assuming the responsibility for its own demise and the total unemployment of its workers in the case of any significant recession or reduction in the volume of its business. A "guarantee" that cannot be carried out except under the happiest circumstances is meaningless.

Use of the term "annual wage" in connection with the proposals is also a misnomer; "annual compensation" is a more accurate way to describe the unearned as well as earned benefits which the worker would expect to receive. Several of the plans are merely methods of supplementing state unemployment compensation—at the expense of the employer. They would not require the employer to recompense the employer by subsequent makeup work for any pay received during idleness.

Without denying labor's right and management's duty to seek means of increasing stability of employment and pay, it would seem desirable to work toward those goals with maximum objectivity and minimum emotion.

NIMPA Hasn't Been Meeting with government officials or anyone else to explore possible price control measures in case of war, John A. Killick, executive secretary, emphasized this week. He said rumors to that effect are without foundation but may have arisen from an item in the NIMPA bulletin of May 25 which pointed out that the government already is making elaborate plans for almost every type of control. NIMPA is opposed to controls of any sort, Killick pointed out. Because standby emergency controls are being prepared, however the NIMPA board of directors on April 23 authorized exploratory conversations with other interested groups, through a special committee to be appointed by the board chairman, to discuss the kinds of regulations that would be suitable to the meat packing industry if controls became necessary. This would be a precautionary measure to make sure that any emergency regulations would be less objectionable than those imposed during World War II, Killick explained.

\$135,000 Needed for Inspection has been restored to the 1955 appropriation for the Meat Inspection Branch by the Senate. As was pointed out in an NP editorial on May 15, this amount is needed to prevent a cut in inspection personnel in the face of rising volume.

Packers May Expect Identical new contract demands from the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and the United Packinghouse Workers of America, CIO, according to David Dolnick, research director of the AFL union. Dolnick told the annual general conference of the AFL union locals in Chicago that the two major meat packing unions will co-operate in coming contract negotiations.

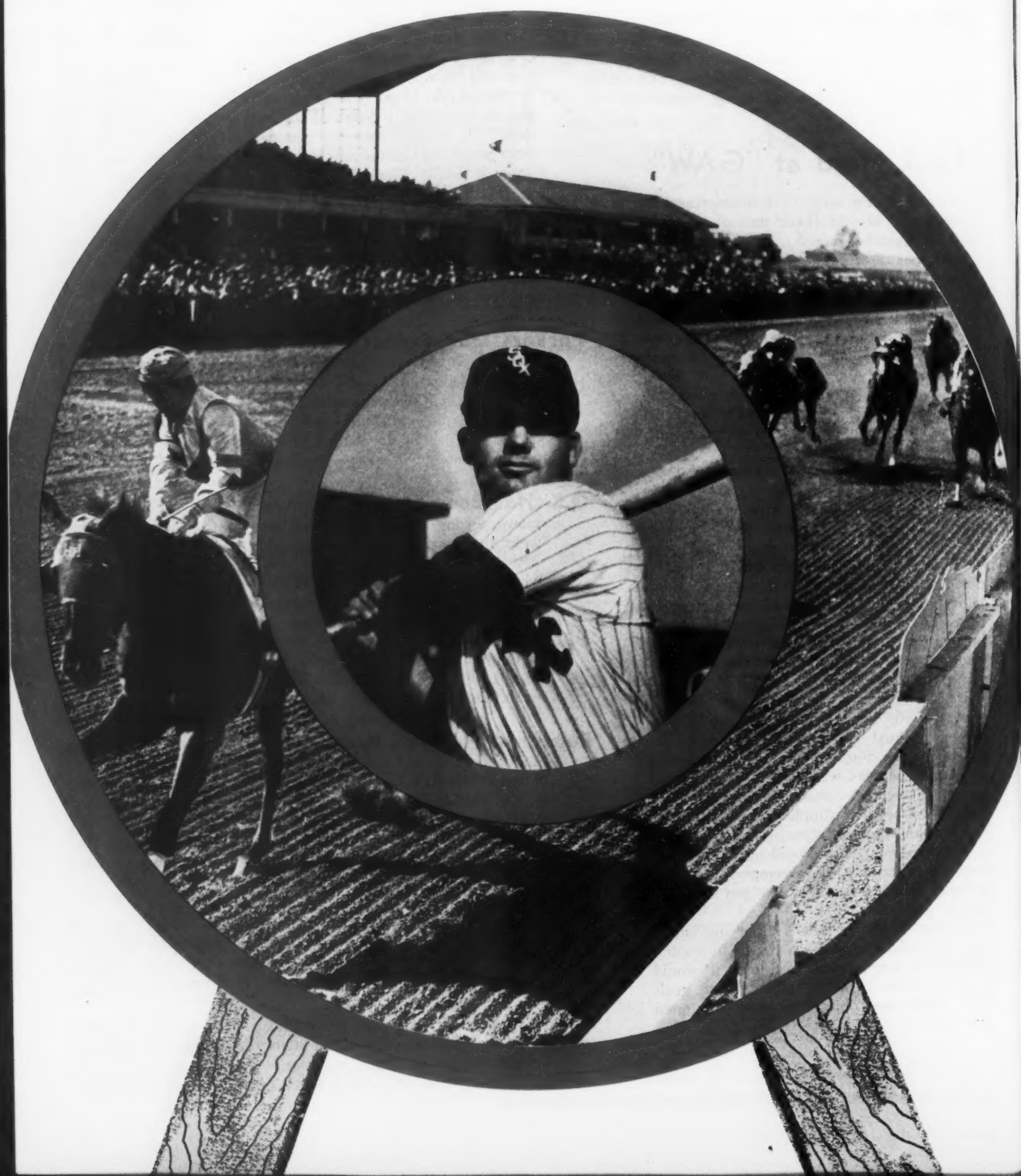
O.K. Has Been Stamped on American lard shipped to Germany during February and March, on which complaints were once received as to acceptability and quality. The Commodity Credit Corporation has notified American contractors who supplied lard under LS-101 that German authorities have agreed that all the lard is satisfactory for importation and suitable for human consumption, and that the case may be considered closed. Samples were tested by Germany and the USDA and all lard was found to meet the specifications of LS-101. Germany has asked that the balance of the shipments be expedited.

Repeal of Florida's Pearce law, which requires that all Florida beef be so labeled by meat packers, and state payment of meat inspection costs were called for in resolutions adopted by the Florida Meat Packers Association at the organization's third annual convention last weekend in Miami Beach. The group elected J. J. Swick, president of Copeland Sausage Co., Alachua, as president for the coming year. See story on page 53 for complete list of new officers and directors.

President Eisenhower Is Prepared to stand up and fight for the principles of his farm program, part of which calls for a shift from the present rigid price supports to a system of flexible supports, he told his news conference Wednesday.

WSMPA Will Fight with every means in its power the new application of the rate committee of the Transcontinental Freight Bureau to reduce voluntarily the rates on fresh meats and packinghouse products to the West Coast from Midwestern points.

Choose Your Target, C



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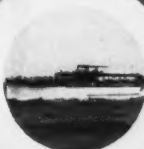
PACKERS and sausage manufacturers with unsolved problems shuttling around in the plant should pack them up and bring them along to the 13th annual meeting of the National Independent Meat Packers Association, to be held June 13 through 16 at the Palmer House, Chicago.

Not only will the convention be the "biggest ever" in the way of attendance, exhibits and hospitality, but there also will be more down-to-earth answers on specific problems by members willing to share their similar experiences, according to John A. Killick, executive secretary.

Nine "shirtsleeve" sessions, where members may ask questions, give advice and generally put their combined experience behind about any problem, will take place Tuesday afternoon, June 15, after the overall challenges and rewards ahead for the alert, independent packer have been outlined by nationally-recognized speakers. The simultaneous workshop clinics scheduled for Tuesday afternoon will take up: costs and reports (accounting), sausage making, curing, labor relations, plant management, plant safety, the housewife's view, public relations, and purchasing.

Sights will be set high from the outset of the meeting, which will open officially Sunday afternoon, June 13, for a preview of the exhibition hall showing the latest advances in the meat packing industry and for some advance registration. Registration begins early Monday morning and will be followed by the first and only official business session of the meeting, starting at 10:30 a.m. Future plans of the association and current NIMPA activities will be told in brief reports by T. H. Broecker, president and chairman of the board.
(Continued on page 33)

Extra-curricular convention activities in Chicago offer a variety of entertainment for "after-the-meeting" relaxation. To the left . . . racing at Lincoln Fields, out in front with high stakes in sight . . . Fegis Fain of the White Sox poised for a hit . . . On this page, an extra spurt of speed with the finish line in sight at Maywood Park . . . Jose Greso performing an intricate Spanish dance at the Palmer House . . . cruising Lake Michigan for a better view of Chicago's skyline . . . laughs on an exciting parachute ride at fun-packed Riverview Park . . . a stock car straddles the fence after a fast turn at Soldier Field.



HOSPITALITY HDQRS.

A large number of equipment, supply and brokerage firms again will maintain their famous hospitality suites on the eighth floor of the Palmer House. The floor has been described as a gathering place for the industry where old friends meet again and new friendships are formed.

The welcome mat is out, say the room proprietors, and an invitation extended to NIMPA conventioners. The adjoining list and possible additions made after press time will be posted on the NP bulletin board in the foyer off the grand ballroom.

FIRM

ROOM NOS.

Advanced Engineering Corp.	828-29
The Allbright-Nell Co.	810-11
American Spice Mills, Inc.	830
American Viscose Corp., Sylvania Division	816
Aromix Corporation	847-48
Asmus Bros., Inc.	893
Barliant & Co.	875
Bobsin-Kadison Laboratories, Inc.	825-26
Buildice Co., Inc.	860-61
Calgon, Inc.	827
Cincinnati Butchers' Supply Co.	882-83
Continental Can Co., Inc.	805
Custom Food Products, Inc.	894-95
Dewey and Almy Chemical Co., Cryovac Division	890-91
The Dupps Company	804
H. Elkan & Co.	846
Fearn Foods, Inc.	814-15
First Spice Mixing Co., Inc.	892
The Globe Company	831-32
The Griffith Laboratories, Inc.	838-39
Heekin Can Co.	865
Phil Hantover, Inc.	864
B. Heller & Co.	821-22
Hess-Stephenson Co.	840
International Salt Co., Inc.	857
E. G. James Co.	876-77
Karp Brokerage Co., Inc.	841
Kartridg-Pak Machine Co.	842
Kearns & Smith Spice Co., Inc.	812-13
Keebler Engineering Co.	801
M. J. Mackin	884
Marathon Corporation	885-86
H. J. Mayer & Sons Co., Inc.	834-35
Merck & Co., Inc.	887
Merrill Lynch, Pierce, Fenner & Beane	862
Milprint, Inc.	879-80-81
Milwaukee Spice Mills	849
Mongolia Importing Co.	806
Mullinix Packages	859
Modern Maid Food Products	855
Palmyra Bologna Co., Inc.	807
M. Paquet & Co.	878
Petersen-Priceman, Inc.	833
Peters Machinery Co.	not known
Packing House By-Products Co.	1648-52
Preservaline Mfg. Co.	843-44
M. Rothschild & Sons, Inc.	824
Seedburo Equipment Co.	809
Sheffield Chemical Co.	845
H. P. Smith Paper Co.	854
John E. Smith's Sons Co.	836
Standard Packaging Corp.	817-18
Wm. J. Stange Co.	802-03
St. John & Co.	820
Steelcote Mfg. Co.	801
Transparent Package Co.	888-89
Van Loan & Co.	856
The Visking Corporation	850-51-52
Edward Wax Casing Co.	896

NIMPA Convention Program, Entertainment

(Continued from page 27)

W. L. Medford, treasurer; Wilbur LaRoe, jr., general counsel; Killick, and the divisional vice presidents for the Central, Eastern, Midwestern, Southern, Southwestern and Western regions.

Luncheon meetings are scheduled for 12:15 p.m. on Monday, Tuesday and Wednesday in the Grand Ballroom. Tickets for individual luncheons are \$6 each while a "season" ticket for the three luncheons costs only \$15.

"Sales," the key to today's competitive market, will be the topic of the Monday luncheon meeting following the business session. Speaker will be Dr. Kenneth McFarland, nationally known educator, who is educational consultant and lecturer for General Motors Corp. Dr. McFarland will analyze present selling techniques and their weaknesses and strengths and also will give convention-goers many new ideas and suggestions as to new ways of selling.

"Markets" and "Profit Margins" will be taken up following the Monday luncheon meeting at a 2 p.m. session, also in the Grand Ballroom. Speaker on "Markets" will be Weldon Yocum of C. Wendel Muench and Co., Chicago advertising firm. Yocum is well versed in market research, the importance of advertising, new methods of advertising, how to develop new markets, the percentage of budgets that can safely be assigned to advertising, changing market trends and how to meet the new trends.

Norman Brammall, who has discussed "Profit Margins" before the several 1953-54 NIMPA regional meetings, will elaborate and expand on that subject. His discussion will be centered on the failure of industry to employ proper costing methods and the absence of cost systems and instructions. Through the use of visual aids, Brammall, by actual figures based on experience in 25 meat packing plants, will demonstrate how profit margins can be improved and increased by paying attention to items involved in real costs as opposed to "guess work" costs.

Both Tuesday and Wednesday mornings will be free to give registrants an opportunity to visit the exhibition hall and such hospitality rooms as suppliers wish to keep open during the morning hours.

Luncheon speaker at noon Tuesday will be Dr. H. Roe Bartle of Kansas City, former president of Missouri

Valley College, Marshall, Mo., who is much sought after as a lecturer from coast-to-coast because of his dynamic and inspirational talks. He is an experienced businessman who has made a success as a banker, as a lawyer, as a cattleman and as a farmer. A member of the Loyalty Board of the United States government and on the board of directors of a number of corporations, Dr. Bartle is very active in Boy Scout programs, churches and numerous civic associations. Title of his speech is "I Believe." New NIMPA officers, to be elected by the board at its meeting at 4:45 p.m. Monday, will be introduced by T. E. Broecker after Dr. Bartle's address.

The annual meeting then will be transformed into the series of workshop clinics, led by a panel of the best talent available in each of the nine fields. Each of the panels will be headed by a NIMPA director who is an expert in the subject. Panel members will make short presentations on various problems pertaining to the subject matter of their respective clinics and then the moderators will open the discussions and invite questions from the floor.

A look at some of the general problems to be taken up by the panels may suggest other specific questions to members planning to be on hand. These include:

Costs & Reports (Accounting): This panel will discuss methods of reducing costs; establishing a simplified cost accounting program; identifying areas of unnecessary costs; ways to control overhead; combining and abolishing

numerous reports, and the costing out of end items.

Sausage Making: Discussion will revolve around various kitchen labor methods; new techniques; new machine processes; methods to avoid waste; new packaging ideas, and simplification and standardization of processing.

Curing: Ideas on the newest and most improved methods; an evaluation of existing methods; procedures to expedite the processes, and problems of the larger firms versus the smaller plants.

Labor Relations: Negotiations of new contracts; renegotiation of former contracts; how the industry can informally discuss problems with the unions; problems that have arisen and solutions; personnel administration; possible effect of new demands such as the annual wage, and the matter of fringe benefits and incentives.

Plant Management: Streamlining plant layout; defining areas of responsibility and assigning authority; training and selecting executives; role of supervisory personnel; use of scientific management operations; the need for good human relations; when to expand, and industry-government relationships.

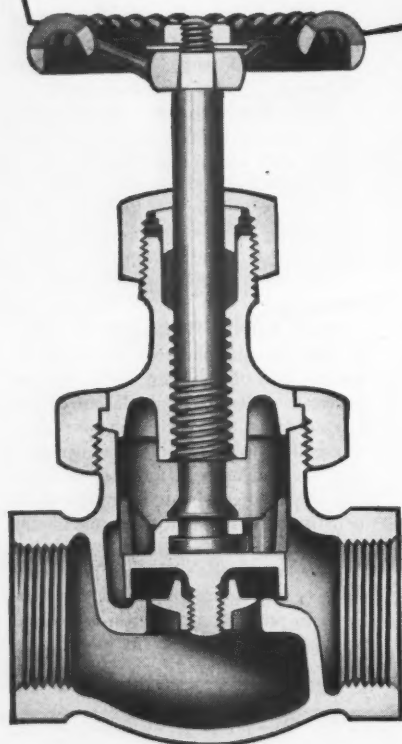
Plant Safety: Value of education in this area in place of law enforcement; use of training aids, slogans and safety awards; calculation of the frequency and severity figures; dividends in employee morale; greater production and actual monetary savings, and importance of safe design in plant construction, in layout, in machinery and equipment.

The Housewife's View: The reactions of the housewife to recent publicity in popular magazines, radio and television programs; to the importance



THE FIRE AND MAGNETISM in Spanish dances is vividly portrayed with effortless technique by the Jose Graco Troupe now appearing at the Palmer House Empire Room.

A New Disc ... A "New" Valve



GLOBES, ANGLES, AND CHECKS

Ask for folder AD-1682R—contains full facts on the No. 7 brass valve line and the companion No. 27 check. Your Crane Representative has a copy for you—or write direct to address below.



Crane No. 7 Brass Valves with quick-change composition disc

Save time, trouble, and money by standardizing on these Crane quality 150-Pound Valves. Simple to service. No big inventory of replacement parts. Just a few extra disc holders ... a supply of composition discs. That's all you need for a wide variety of fluids ... and an economical maintenance program.

The composition disc takes most of the normal wear—stands up well under ordinary usage—seats easily even on air and gas—absorbs foreign particles that might cause leakage in metal disc valves. When a leak shows up, make a "new" valve—with a new disc. Simply dismantle the union ring, lift out the trimmings, replace the disc holder assembly. Takes only a few minutes. Save the disc holder you removed—use it with the next replacement disc.

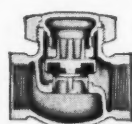
Rugged construction throughout. Sturdy bonnet joint, well reinforced by heavy union ring—can be repeatedly dismantled and reassembled. Get better acquainted with the Crane No. 7 line ... for steam, hot and cold water, air, oil, gas, gasoline, and many other fluids.



No. 7 Globe
Sizes 1/4 to 3-inch



No. 7 Angle
Sizes 1/4 to 3-inch
Specify No. 9 for Flanged Ends



No. 27 Check
Sizes 1/4 to 3-inch

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THE NATIONAL PROVISIONER

of eating meat and its effects on obesity; what is good and bad about packer advertising; how to improve packaging; criticism that the housewife has of the industry, and the housewife's attitude towards meat products and by-products.

Public Relations: Examples of both good and bad public relations; new techniques; value of radio and television shows; packers' relationships with the retailers in this area; role of the packer; use of outside advertisers, and the amount of the budget that should be allotted to public relations.

Purchasing: Advantages and disadvantages of discount purchasing through an association; value of centralized versus decentralized procurement; problems of large packers, of small packers; need of knowledge of market trends; how to simplify purchase procedures, and necessary lead times in procurement.

Late Tuesday afternoon will provide a social interlude to relieve the "work" aspects of the convention. For members and registered guests, NIMPA will stage a reception from 5 to 7 p.m., featuring cocktails and music as well as a light buffet. Strolling group musicians will play for dancing, and those who merely wish to talk will have ample opportunity to mix with their NIMPA neighbors.

The "payoff" on the workshop clinics will come at the concluding Wednesday luncheon, which will be a report luncheon to enable all members to benefit from the discussions of the day before. Each moderator will give a brief summary of whatever results, findings, recommendations or resolutions may have emerged from his particular meeting. The session then will be thrown open to questions or further comment from the floor.

IN YOUR LEISURE HOURS

A convention in June brings with it extra-curricular activities such as baseball, harness and horse racing and other recreation not available at previous conventions held earlier in the year. Listed are a variety of sports events and points of interest, scenic and educational, which will provide entertainment and relaxation after busy NIMPA sessions.

Hot Dogs and Roller Coasters

RIVERVIEW PARK, said to be the world's largest amusement park, is featuring new attractions this year, including an electrically-controlled fountain performing to music and a ride

(Continued on page 39)

Kartridg-Pak
Reg. T.M.

**WELCOMES AND INVITES
YOU TO VIEW THE
REVOLUTIONARY**

- Sausage Linking Machine
- Sausage Stripping Machine

at the

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Equipment Display Booth 55
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Chicago

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LARD FLAKES



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FREE SAMPLES ON REQUEST.....

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CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

EXHIBITION HALL

An opportunity for the meat packer to view the latest in equipment and supplies under one roof is afforded in the spacious 4th floor exhibit hall just off the foyer of the Grand Ballroom. The hall will be open as follows: Sunday, June 13, 4 to 7 p.m.; Monday, 9 to 10:30 a.m. and 3 to 6 p.m.; Tuesday, 9 a.m. to noon and 3 to 6 p.m., and Wednesday, 9 a.m. to noon and 3 to 5 p.m.

Advance Oven Co.	104
Advanced Engineering Corp.	80, 81
The Albright-Nell Co.	7, 8, 9, 10, 11
Allen Gauge & Tool Co.	73
The Aluminum Cooking Utensil Co.	92, 93
American Spice Trade Association	34, 35
The V. D. Anderson Co.	43
Atmos Corporation	18
Bulldice Co., Inc.	56, 57
B. H. Bunn Co.	6
Calgon, Inc.	6A
Central States Paper & Bag Co.	66
Cincinnati Butchers' Supply Co.	2, 3, 4, 5
Cincinnati Cotton Products Co.	97
Dewey and Almy Chemical Co., Cryovac Division	25, 26, 27
Dohm & Nelke, Inc.	107
The Dow Chemical Co.	36
The Dupps Company	82
Exact Weight Scale Co.	94
First Spice Mixing Co., Inc.	46, 47
French Oil Mill Machinery Co.	65
General Machinery Co.	87, 88
The Globe Company	48, 49, 50, 51, 52, 53
Great Lakes Stamp & Mfg. Co.	23, 24
The Griffith Laboratories, Inc.	71, 72
H. Meller & Co.	101
Hercules Fasteners, Inc.	89, 90, 91
Hollymatic Corporation	12, 13
Howe Ice Machine Co.	78, 79
Huron Milling Co.	98
International Minerals & Chemical Corp.	37
International Salt Co., Inc.	44, 45
Irving Machinery Co., Inc.	40
E. G. James Co.	14, 15
Julian Engineering Co.	108
Kartridg-Pak Machine Co.	55
Kentmaster Mfg. Co., Inc.	58
Koch Supplies	102
Le Fiehl Company	54
George Leisenheimer Co., Inc.	109
Linker Machines, Inc.	99, 100
Marathon Corporation	59, 60, 61
H. J. Mayer & Sons Co., Inc.	95
Merck & Co., Inc.	38
Miller & Miller, Inc.	74, 75, 76
Miller Wrapping & Sealing Machine Co.	28, 29, 30, 31
Mullinix Packages	32, 33
Oppenheimer Casing Co.	86
Oster Tool & Die Corp.	105
Pavia Process, Inc.	77
Pure Carbonic Co.	63, 64
Preservalline Mfg. Co.	41, 42
Rhineland Paper Co.	106
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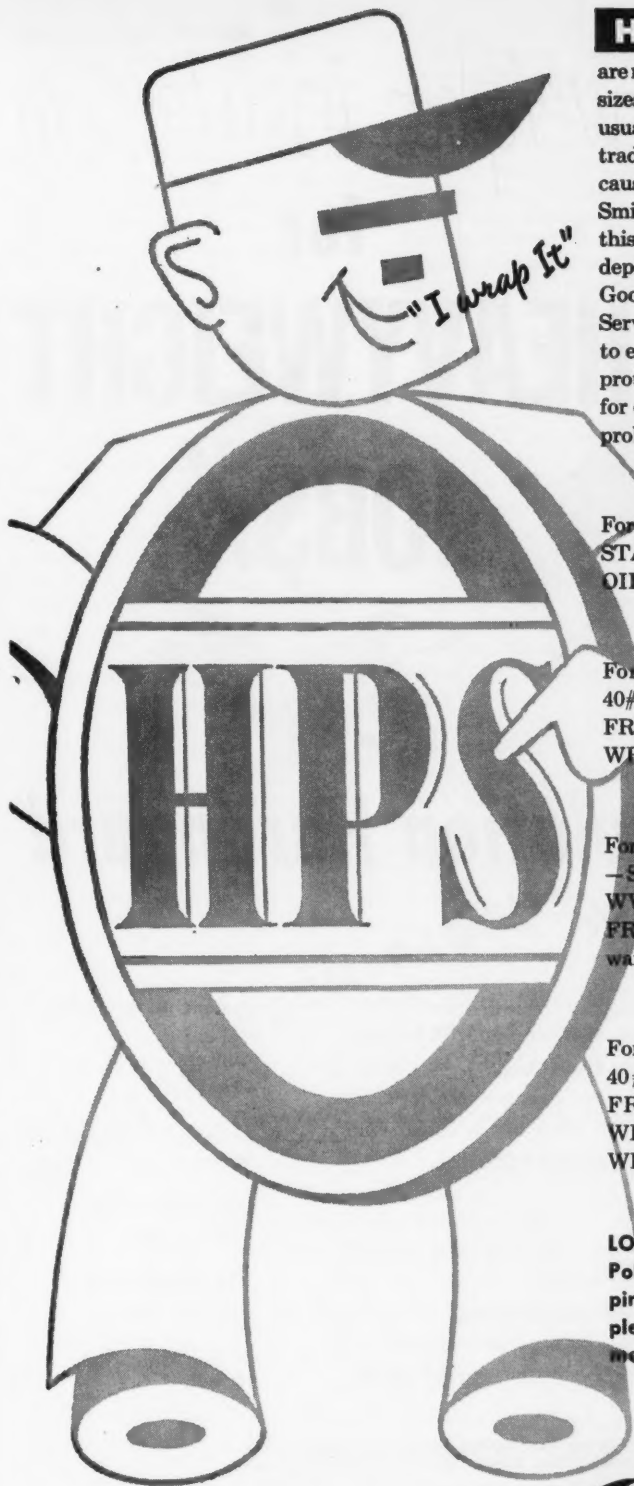
Dewey & Almy Chemical Co. Cryovac Div.	27	28	29	30	31	32	33	34	35	36
Miller Wrapping & Sealing	101	102	103	104	105	106				
B. Heller	Koch Supplies	H. G. Weber	Advance Oven	Oster Tool						
Linker Machines	Huron Milling	Cincy Cotton	Steelcote	H. J. Mayer						
	100	99	98	97	96	95				
U. S. Slicing Machine Co.	89	90	91	92	93	94				
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General Machinery	Oppenheimer	Sparkler	John E. Smith's Sons							
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For Box, Barrel, and Carton Liners and Dividers use 40# Tan or 40# White STA-TUF WW, STANDARD FREEZERWRAP, Cream MASTER FREEZERWRAP MTS-WHITE WAXED, PACKERS OILED WHITE, 37# Oiled STA-TUF, BARREL TOPS.

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Chicago, Ill.

Hackney Brothers Body Co.
Wilson, N. C.

Highway Trailer Co.
Edgerton, Wis.

John Hauenstein Co.
New Ulm, Minn.

Myers Dairy
Monroe, N. C.

Write for our "Design Data Bulletin RBH-53", Dept. NP-6 Great American Industries, Inc., Rubatex Division, Bedford, Virginia.



RUBATEX *CLOSED CELLULAR RUBBER*

Entertainment Picture

(Continued from page 35)

called "Flying Cars" in which you ride small racers around the inside of a revolving cylinder. These are only a few of the thrilling rides and sideshows at the 70-acre park located on Chicago's near northwest side. The park is open from 11:30 a.m. until midnight and there is a nominal admission charge.

Stock Car Races

STOCK CAR AUTO RACES on Sunday night, June 13, at Soldier Field will lead off with the men's amateur race followed by the trophy dash for the eight fastest qualifiers. Next come the "heat" races and the demolition events in which the only car and driver not put out of action are declared the winner. Qualifying begins at 6:30 p.m. with the first race at 8:30 p.m. General admission is \$1.25 (tax included). There are no reserved seats.

National Pastime

For baseball fans, the CHICAGO WHITE SOX, leading pennant contender, play the Philadelphia Athletics at Comiskey Park on Tuesday night, June 15, and Wednesday afternoon, June 16. Tickets may be obtained at

Comiskey Park, 35 & Shields ave., or downtown at Henry C. Lyttons, State and Jackson. Box seats are \$2.50; reserved grandstand at \$1.75, general admission \$1.25 and bleachers .60.

CHICAGO's fence busting CUBS play a double header with New York on Sunday, June 13. Reserved Box seats tickets may be obtained at Wrigley Field or Henry C. Lyttons, State and Jackson. Box seats are \$2.50, general admission \$1.25, bleachers .60.

Off and Running

Harness racing at MAYWOOD PARK will be featured every evening, except Sunday, during the convention. Post time is 8:30 p.m. and there are nine races nightly. For further information call SState 2-0555.

Horse races at LINCOLN FIELDS will be held every afternoon. Post time is 2 p.m. and there are eight races daily except Wednesday and Saturday when there are nine. For further information call INTEROCEAN 8-8500.

You can place your money on pari-mutuels or on a daily double at either track.

Dining, Dancing

For dinner, dancing and a show, the PALMER HOUSE, the CHEZ PAREE and the EDGEWATER BEACH are only

three of the spots you might wish to visit.

The Empire Room at the Palmer House, convention headquarters, will feature Spanish dances by Jose Greco and his troupe of dancers. Music for the Greco Troupe and for dancing will be provided by Charlie Fisk and his orchestra.

Steve Gibson's Red Caps with Damita Jo, billed as the "sensations of the year," and Myron Cohen will be performing at the Chez Paree.

The Marine Dining Room and the Beachwalk at the Edgewater Beach are presenting another Dorothy Hild production and the Ames Brothers. Two orchestras will provide dance music.

Art and Science

Among the exhibits at the ART INSTITUTE OF CHICAGO are paintings and sculptures by contemporary American artists and Chinese paintings by Ma Shou-Hua. The entire Winterbotham collection of outstanding European and Mexican paintings is on display during June.

Portrait prints of five centuries which include engravings by Durer, Lucas van Leyden, etchings by van Dycke and Rembrandt, mezzotints and prints of the Nineteenth Century

What is "VACU-BIGA"?

JEAN E. HANACHE, leading Consultant Food Chemist and Technologist, after conducting a series of Practical and Analytical Tests, says:

"It can be stated that the "VACU-BIGA" Process is one of the greatest achievements of our time for the Packing Industry, as it does revolutionize all curing operations".

JOHN KRAUSS, prominent Jamaica, N. Y. Meat Processor, says:

"I bought a "Vacu-Biga" and was so pleased I installed a second one, and am planning to buy another. After using this Process for several months, I certainly would not hesitate to recommend "Vacu-Biga".

HODDERSON BROS., well-known Brooklyn, N. Y. Processor, says:

"I bought the first machine manufactured, and now plan to buy the new larger model. The "Vacu-Biga" does the job for me."

GEORGE LEISENHEIMER, Meat Equipment Manufacturer, says:

"See for yourself—We will have the "VACU-BIGA" Cell-Breathing Apparatus on display at BOOTH 109 at the Palmer House. Let us prove how it can save you money and give you a better product".

SEE IT DEMONSTRATED AT BOOTH 109

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and contemporary artists are on exhibit.

Photography by Robert Doisneau of Paris, France, should interest both the amateur and professional photographer. His photographs are humorous and satirical and reflect his technical ability.

Open daily from 9 a.m. to 5 p.m. and Sunday from 12 noon to 5 p.m., there is no entry fee on Wednesday, Saturday or Sunday. Other days there is a charge of 25c.

Exhibits at Chicago's fabulous MUSEUM OF SCIENCE AND INDUSTRY include a walk-through heart, a detailed description of the intricate system of the heart and how disease affects it. The miracle of growth is shown and described in an exhibit entitled "The Transparent Woman." Another exhibit is "Motorama" a display of the progress of the last 50 years in the automobile industry which includes the showing of "The main street of yesterday." Colleen Moore's exquisite doll house is now on permanent display at the Museum.

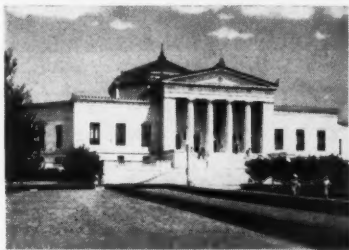
The story of the moon will be shown at ADLER PLANETARIUM during June. Shows are held at 11 a.m. and 3 p.m. except Sunday when they are held at 2 p.m. and 3:30 p.m. Shows are held also on Tuesdays and Fridays at 8 p.m.

The CHICAGO ACADEMY OF SCIENCES, CHICAGO HISTORICAL SOCIETY, NATURAL HISTORY MUSEUM, the ORIENTAL INSTITUTE and SHEDD AQUARIUM are open every day.

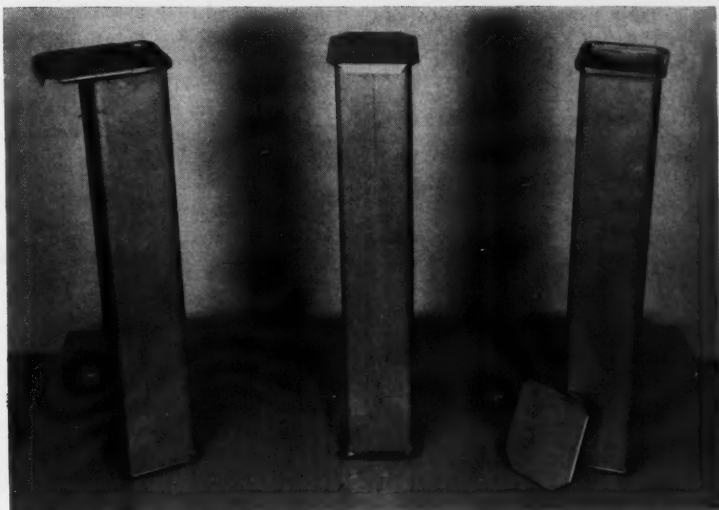
Water, Land Tours

You can make arrangements for a one or two hour cruise on Lake Michigan from 10 a.m. until midnight by calling the MERCURY SIGHTSEEING BOATS at DEarborn 2-1353 (Michigan and Wacker) or the WENDELIA BOAT Co. at DELaware 7-1446 (Michigan and the Wrigley Bldg.).

For a bus tour of Chicago by day or night, call the Gray Line Sight Seeing Co. at FRanklin 2-3341.



SHEDD AQUARIUM, where over 10,000 species of fresh and salt water fish are on display, is located at the foot of Roosevelt Road in Grant Park.



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Improvements lead to preference and we're certainly grateful our molds have been so well received. We urge you to see the Winger Loaf Mold. Examine its heavy machined bars at the



Machine tapering makes it tight!

ends. Note how tightly the cover fits over the smooth tapered edges. A positive fit, yet the cover is removed easily. Available in 14, 16 and 18 gauge; any length. Let us know your needs. We will be glad to submit quotations.

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to stay
FRESH
it's got to stay
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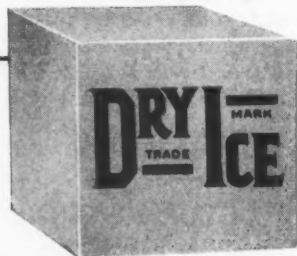
Using "DRY-ICE" is just about the easiest way of keeping meat in prime condition while it is in transit. "DRY-ICE", the basic refrigerant, is always dependable. It never "gets out of order" . . . cold, dry temperatures are readily maintained.

"DRY-ICE" is clean—no mess or drip

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And "DRY-ICE" *stays* cold—you'll find it's good to the last stop!



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NATION-WIDE "DRY-ICE" SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

Report Antibiotics Have No Effect on Pork

Aureomycin-vitamin B₁₂, terramycin or trace mineral salt in the growing-fattening ration for hogs were found to have no measurable effects on chemical composition or physical characteristics of carcasses from 200-lb. hogs, according to a study by Ellis A. Pierce of South Dakota Agricultural Experiment Station, reported in the *Journal of Animal Science* of May, 1954. Similarly, elimination of the antibiotic supplements when the pigs weighed about 125 lbs. had no effect on the final carcass characteristics.

There has been some conjecture among pork processors that use of antibiotics in feeding was having some effect on their raw material.

In the study a total of 46 barrows was slaughtered at an average weight of 209 lbs. The average back fat thickness of the pigs receiving an antibiotic ration was slightly greater than that of the pigs in the control lot and this increased thickness caused a similar increase in the average weight of fatback and clear plate obtained from these hogs. However, the differences were not great enough to be considered significant. The aver-

age weight of lean cuts and the average per cent of lean in the lean cuts was very similar in all groups. There were no apparent differences between the lots as a result of the length of time that the antibiotic supplements were supplied in the ration.

Chemical analyses (moisture, protein and fat) revealed no differences between the various lots which could be attributed to treatment. A trend toward a higher moisture content of fat seemed to be indicated for the treated lots, but was not significant when the data were analyzed statistically.

California Beef Eaters Reflect 1953 Promotion

The successful beef promotion program in California last year helped raise per capita consumption in that state to 125 lbs., compared with the all-time U. S. high average of 76 lbs. for the period, according to Ed Dick, secretary of the California Cattlemen's Association.

California, which ranks first among states in cattle slaughter, has a vigorous beef promotion program underway again this year, financed by the collection of 10c per head on cattle marketed in the state.

Wholesale Grocers Elect Alfred Dorman President

Resolutions opposing amendments to the Robinson-Patman Act except those that will strengthen it and to an increase in the hourly wage rate now prescribed in the Fair Labor Standards Act were passed at the United States Wholesale Grocers' Association's annual convention in St. Louis.

In other action, the membership elected Alfred Dorman, Alfred Dorman Co., Statesboro, Ga., president for the coming year. Retiring president V. D. Youngblood, Southern Wholesale Grocery Co., Brookhaven, Miss., was elected president emeritus.

Also elected were: Harold O. Smith, jr., Washington, D. C., executive vice president; R. H. Rowe, Washington, D. C., vice president and secretary; Gus C. Covington, Covington Bros. and Co., Mayfield, Ky., treasurer; and W. A. Livingston, W. A. Livingston, Inc., Orangeburg, S. C., chairman of the board of directors.

Retailers to Meet

The New York State Association of Retail Meat & Food Dealers will hold its 61st annual convention June 7 at the Waldorf-Astoria, New York City.

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NIMPA CONVENTION

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PRESSURE-PAK EQUIPMENT

IRVING MACHINERY CO., INC.

11-13 North 38th Street

PHILADELPHIA

PENNSYLVANIA

Packer Converts to Dry Rendering

to solve an acute space problem, eliminate excessive materials handling, and assure a consistently uniform product

A MAJOR transformation from a wet to a dry rendering inedible system has been accomplished without any down time by Cudahy Brothers Co., Cudahy, Wis. Ten wet rendering tanks were removed and replaced with ten Anco 10,000-lb. Pow-R-Pak dry rendering cookers.

Since the old wet rendering tanks were upright and the new dry rendering units are horizontal, the entire floor plan had to be rebuilt and a new floor added. U. R. Olson, chief engineer, marvels at the plant's safety record in accomplishing the major rebuilding program. Although construction workers frequently had nothing but steel girders for footing and production employees moved on floors

that ended abruptly in open space, the plant had no accidents during the entire changeover period which lasted about eight months.

The ability to continue uninterrupted inedible rendering processing resulted from close cooperation between the plant's engineering department, the rendering department under Harry Jeffery, division superintendent, and Mike Kovac, rendering foreman, and the engineering department of the principal supplier, The Allbright-Nell Co.

The changeover to dry rendering sprang from the need for greater production facilities, according to J. K. Stark, works manager. Plant production began to outpace the capacity of the wet rendering system. Further-

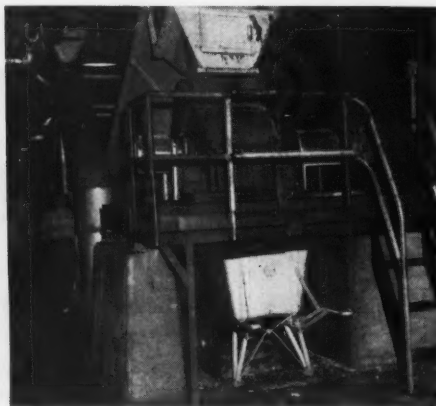
more, the wet system had the added disadvantage of requiring more equipment to reclaim stick water and to press out the cake, all of which required more handling and more space. Management decided a modern dry rendering system for its inedible operations would give it greater capacity from the plant area available. Equally important, the dry rendering system could be engineered to incorporate a high degree of mechanical handling for raw material and rendered cracklings and fat. Accordingly, the engineering department drew plans for a large scale inedible rendering department which utilizes mechanical handling to a great extent.

The building program not only permitted daily uninterrupted process-

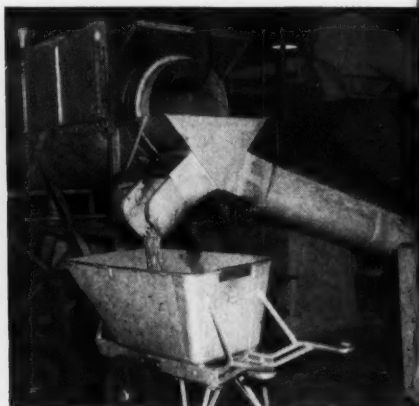
THIRD FLOOR



CALF HEADS move up conveyor to grinder. Conveyor is loaded by truck or chute.



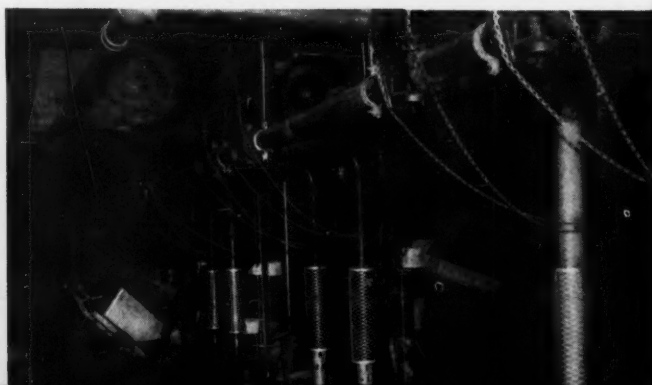
GROUND BONE material discharges directly into truck under large grinder.



DEWATERED material can discharge either into truck or blow tank via chute.

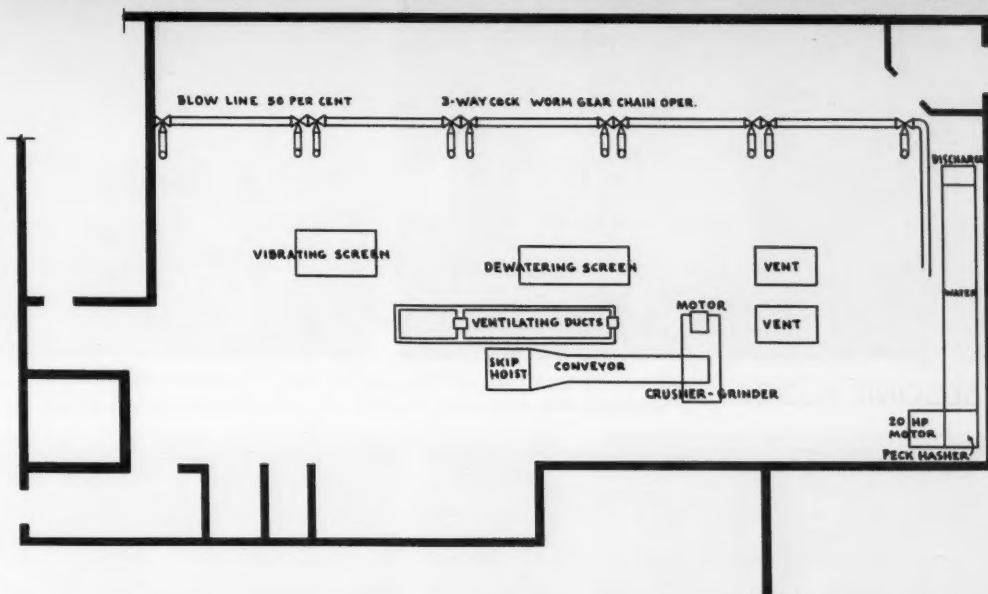
MELTER LOAD uniformity is achieved through hand truck loading of hashed or ground bone material.

HERE IS VIEW of charging end of the blow tank system, showing three-way, chain-operated valves which regulate raw material flow to melters.



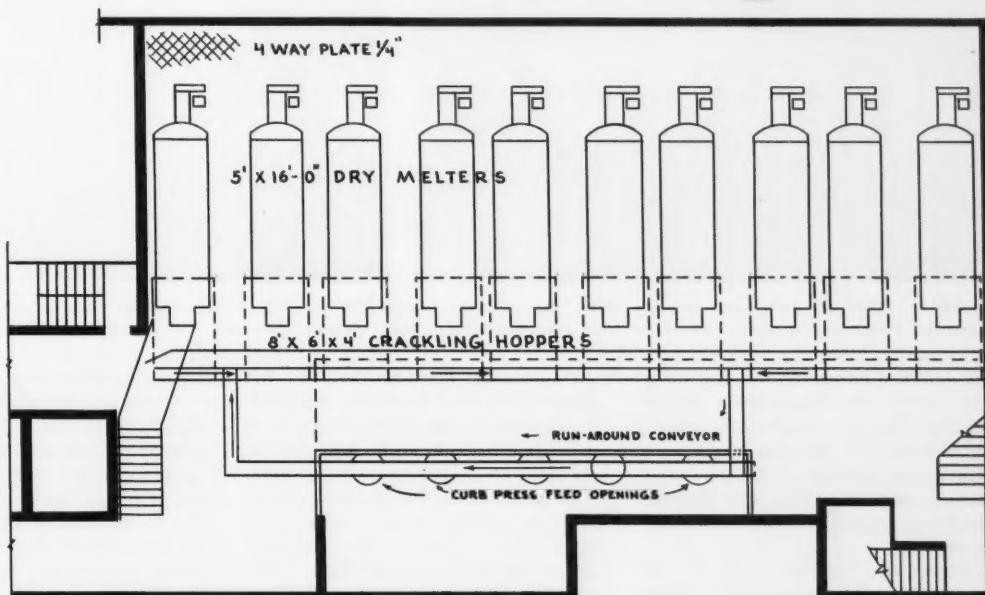
THIRD FLOOR

hashing
grinding
charging



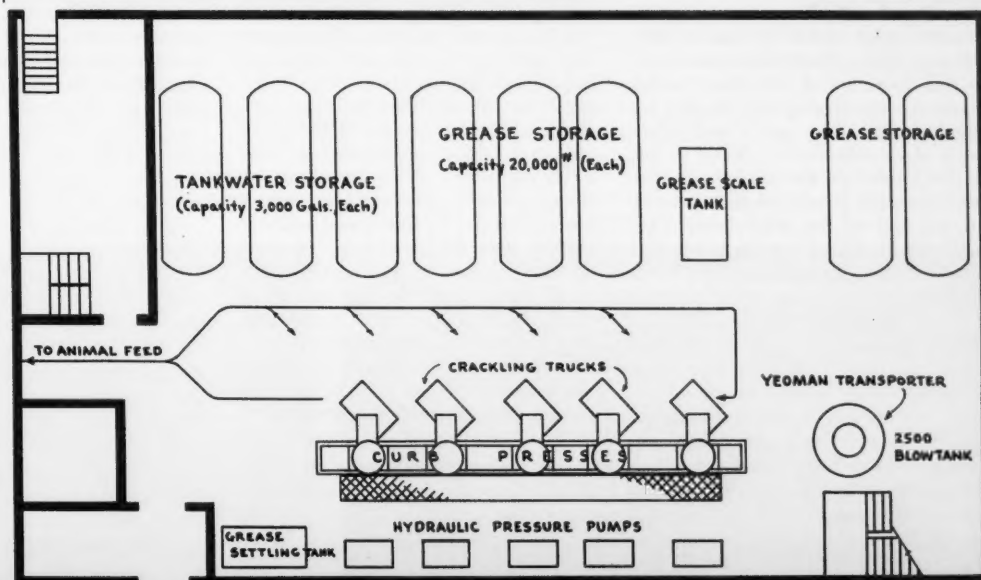
SECOND FLOOR

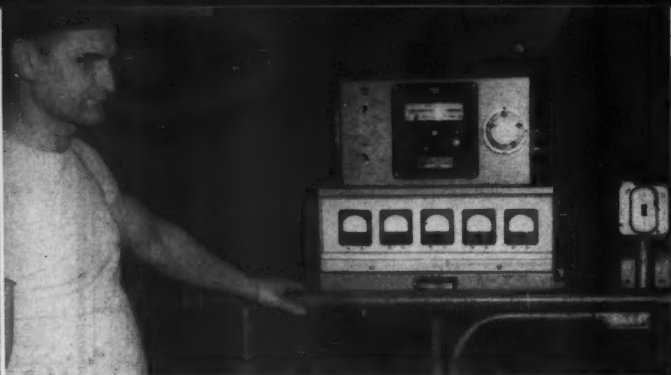
melting
draining
conveying



FIRST FLOOR

pressing
scaling
storing





SECOND FLOOR

WORKER CHECKS end-point instrument for stage of processing in a given melter charge.



WORKER OPENS safety door that discharges finished load directly into sloped percolator pans.



OVERALL VIEW of run-around conveyor shows short incline conveyor (rear) that connects percolator with press section.



WORKER GUIDES dried cracklings onto gridding which protects screw conveyor (beneath) from being overloaded with hard material.

ing but also integrated the new facilities with the slaughtering departments. The new department occupies three floors. The first has the pressing operations; the second, the rendering proper, and the third, the hashing, washing, hogging and charging operations.

Above the inedible rendering department is the plant's beef dressing department. A hog-equipped condemned room is located on the beef dressing floor. Materials comminuted in this room travel via chute to the Globe Yeoman transporter located on the first floor. The pecks and other parts of the viscera are chuted to the hasher located on the third floor. The hasher-washer combination is located at one end of the third floor. The hashed material can be chuted to the blow tank or into charging type hand trucks.

Small stock and hog inedible viscera is hashed and washed and then moved by blow tank to an Anco dewatering screen located on the third floor. Similar to a washer in construction, the dewatering screen discharges into a two-way hopper that can guide the materials into a chute for move-

ment into the blow tank on the first floor or into hand trucks on the third.

Adjacent to the dewatering screen is a large sized Mitts and Merrill grinder for handling all-bone material. A large 32-in. flap face conveyor feeds into the grinder which is powered by a 50-hp. electric motor mounted on a separate concrete base. The Allbright-Nell conveyor has a 16-in. screw with a heavy duty 4-in. shaft. All bones from the beef kill, such as the split beef heads, and from beef boning, including the heavy round leg bone, are chuted from the fourth floor to the feed hopper of the screw conveyor. Olson mentioned he was a bit concerned about the ability of the conveyor to handle the heavy beef bones, but it has functioned without mishap since its installation. In front of the hopper is a dump-lift into which bones from the hog and small stock kill floors and pork conversion are dumped in charge truck lots. Electrically operated, the dump-lift discharges these bones into the feed hopper of the screw conveyor.

The ground bones empty into hand charge trucks located under the platform mounted grinder which rides on

shock absorber springs.

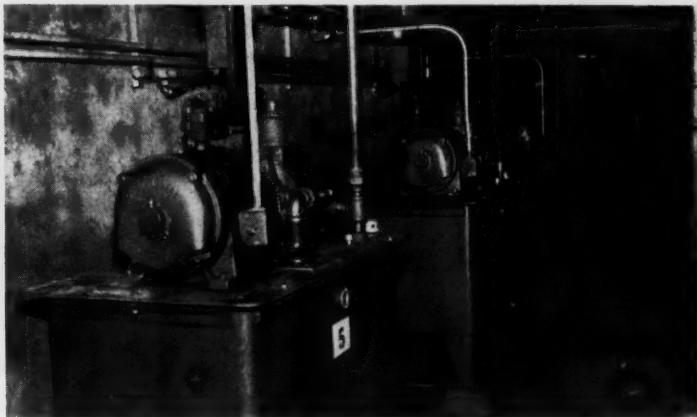
Olson says the plant decided to use the screw conveyor feed to the bone grinder to prevent initial overloading of the grinder. Especially with the heavy bones from beef boning, loading it with charge trucks would tend to choke the grinder as the whole load would be fed into it at once. With the hopper serving as the primary container from which the screw conveyor draws its load, the grinder receives an even flow of bone material. While the fore part of the screw conveyor might be overloaded, the screw itself levels this out so at the point of discharge there is a uniform amount of material flowing into the grinder.

The 6-in. blow pipe feed system discharges into the neck of the melters at the third floor level. Three-way worm-gear, chain-operated cocks permit the loading of any desired melter of the battery of ten. At operator height, the section of the pipe going into the melters is protected with a welded mesh wire guard, which prevents the employee from touching the hot pipe of a melter which is on charge. The 6-ft. chains for the three-

FIRST FLOOR

AT LEFT IS settling tank for pressed oils and at right bottom of blow tank for soft materials.

DAILY PRODUCTION is metered on scale before it is pumped to storage tanks.



BATTERY OF hydraulic pumps furnish pressure to curb presses. At end of pressing cycle, pump kicks out, bell rings and red light flashes.



WORKER USES hand-operated overhead cut-off which controls flow of cracklings to press plates.

way cocks are also anchored out of the way onto a T-type holder welded onto the feed pipe.

Kovac estimates that approximately 50 per cent of the charge is loaded via blow tank. The balance is loaded via charge truck lots from the materials gathered at the hasher, the dewatering screen or the bone grinder.

The nature of the material moving to the blow tank from the condemned room and the stick water screen is relatively high in tissue and constant in its composition. The variable in raw material is the soft hashed gut and the ground bone materials. They will vary in relation to kill and boning

and conversion activities. Loading these materials by hand achieves relative uniformity between melter charges, Kovac states.

Similarly, the materials going into the melters are selected. The gut material from the beef hasher and washer along with the materials collected from the various plant skim tanks and settlings from the various storage tanks are charged to two end melters. The freed grease from this material which is lower in grade, generally about a yellow, can drain only into two end tanks on the first floor. However, if the need arises to use these cookers for the regular run, the

freed grease can be directed to the top grade storage tanks through Crane valve controls.

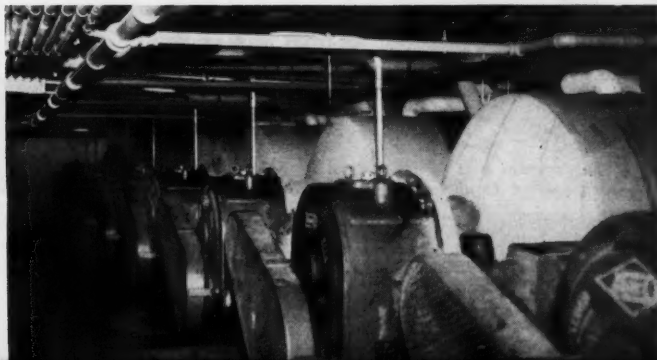
On the second floor level, as noted previously, are the ten Pow-R-Pak Anco melters. The supporting flooring for the melters is a mezzanine deck made of 4-way, 1/4-in. steel plate. Finish of the cook for the melters is determined with the aid of two All-bright-Nell end point indicators. Each of the units takes a reading for five of the melters. When the end point is reached red lights flash and a bell sounds.

While the readings of the instruments are subject to sample checking

OPERATING men H. Jeffery and Mike Kovac are pleased with new rendering installation.



IMPRESSIVE SIGHT in new rendering system is battery of melters with their efficient drives supported entirely on the cooker shells.



by the cooker operator, Kovac says they have helped to maintain a uniformly high quality in rendered grease. The plant's product sells consistently as choice white grease. To a large measure this is attributable to the instruments, as there is no overcooking with the consequent charring of material and lowering of color value. The instruments also pin point the area where operator attention is needed. The instruments eliminate the lost motion of taking a lot of samples from several cooks, coming up at relatively the same time. The watching of the melter come up has been so simplified in terms of work

that one man easily takes care of the ten-melter rendering operation.

All the melters are jacketed with magnesia block insulation for heat conservation and are equipped with condensate returns.

Olson states that the plant has experimented with different speeds for the Pow-R-Pak drive. The original speed setting of the units was 25 rpm.; then settings of 33 and 38 rpm. were tried. It was found that 38 rpm. gives the best results when the melter is loaded with approximately 8,000 lbs. of material. At this speed and load level it can run through two cooks per melter in a day. While the initial

loading is smaller than capacity, the high speed melter processes 8 tons of material per day as against 5 tons with the larger initial load, Olson said.

In front of each cooker is a sloped 8x6x4-ft. Allbright-Nell percolator hopper into which the finished charge is dumped. The doors on these hoppers, which are bolt locked in position and lifted to a full-open bolt locked position by means of a portable electrical hoist mounted on an I-beam, open flush onto a continuous Link-Belt run around 12-in. screw conveyor. Powered by a 3-hp. electric motor through a Reeves drive, the 45-ft. screw has bearings only at the two ends.

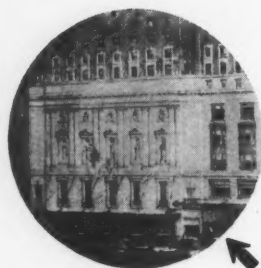
When unloading the crackling hopper, the employee raises the gate with the aid of the electrical hoist, and with the aid of a pitch fork guides the cracklings onto the 3-in. square grid guard on top of the conveyor. The grids screen out any material which, because of its size, might cause damage to the conveyor. One man feeds the cracklings from the hopper onto the conveyor.

The run-around conveyor carries the cracklings from the hopper section to a 40-ft. hydraulic press section. Openings in this section of the run-around conveyor permit the cracklings to fall directly onto plates of the Allbright-Nell 300-ton curb high presses. The cracklings which are not discharged onto the presses below are recirculated by the run-around conveyor. The arrangement keeps the presses working at optimum capacity.

Set Timing for 10 Minutes

On the first floor underneath the feed leg of the run-around conveyor are located the presses with their mated Allbright-Nell hydraulic pressure pumps. Two men operate the five presses. By means of a cut-off plate operated by two bars extending to shoulder level, the operator controls the flow of the proper amount of crackling onto each plate. He shuts off the flow and places another plate and repeats the operation till the press is full. The platen is swung into position and the timing device of the hydraulic pump started.

At the end of the press, the timing device shuts off the pump, rings a buzzer and flashes a red light. Press timing is set for ten minutes. At the end of the press, the operator swings out the platen, removes the top plate and, as pressed cakes come up, glides them off the press plate onto a chute in front of the curb press which discharges into a truck which then is



Buildice Manufactured Refrigeration Products and Specialties Include:

Spray Type Air Units...
Evaporative Condensers...
Force Draft Cooling Towers...
Shell & Tube Condensers...
Dry Type Air Units...
Between Rail Ceiling Units...
Heat Exchangers...
Pipe Fabrications...
Raceway Coils...
Spiral Fin Coils...
Sweetwater Coolers...
Super Capacity Vertical Coils...
Surge Drums...
Ammonia Regenerators...
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will be "At Home" in Chicago's
PALMER HOUSE

EXHIBITION BOOTHS

56-57

HOSPITALITY HEADQUARTERS

860-861

Whether you come up for a purely social call... or just to take a load off your feet... or to discuss your refrigeration problems with one of the Buildice Engineers, you will find a cordial welcome awaiting you in Suite 860-861 of the Palmer House.

If you are unable to attend the NIMPA Convention drop us a line and let us describe the exclusive Buildice features designed to save you money. *We can come close to telling you exactly how much, too!*

We are looking forward to seeing you at the Convention or hearing from you soon.

Buildice

COMPANY, INC.

moved to the animal feed department. Grease in the pressed cake is approximately 10 per cent. Grease freed in the pressing is pumped into a settling tank and then into a suitable storage tank.

While the press is on the hydraulic pump timer, the operator performs other functions, such as loading the next press or unloading one which has been pressed. There is no lost time waiting for the press to complete its work.

All grease moving from the storage tanks at the end of the day's rendering run is first pumped into a scale tank and then to tank car or outside storage tanks.

In reviewing the advantages of the new rendering system, J. K. Stark says it has permitted the plant to handle an increased volume within the same plant space, has lowered materially the handling and production costs and has enabled the plant to maintain a high quality product consistently.

\$100,000 Grant to Greece

Authorization of \$100,000 to Greece for the purchase of tallow and greases from the U. S. and possessions was announced June 1 by the Foreign Operations Administration.



"I LIKE 'EM HOT OR COLD" is what pretty Phoebe Peters says about the Vienna frankfurters. At the Restaurant Show in Chicago and the Super Market Institute Convention in Cleveland, she helped the Vienna Sausage Mfg. Co. tell guests about the qualities of their jumbo frankfurters. Phoebe's prognosis is that the per capita consumption of franks will show a sharp increase in 1954 since they come in many sizes to fit the individual appetite.

When you buy Dupps Modern Slaughtering equipment you can be sure that it is:

- a — designed to do a more efficient job.
- b — fabricated from tested materials to give you long trouble-free service in your plant.

Dupps Modern Slaughtering equipment gives you a *little more* in operation, your guarantee of the important competitive edge you'll need in the years to come.

Stop trying to get by with obsolete, inefficient equipment. Let us show you how Dupps Modern Slaughtering Equipment can actually cut your operating costs enough to pay for itself quickly.

THE **DUPPS** COMPANY
GERMANTOWN, OHIO



The PRESCO HYDROJET

**See it at
BOOTH NO. 41**



**For Processing Bacon
By Curing Brine Infusion**



The PRESCO HYDROJET is manufactured and sold only by

PRESCO PRODUCTS

FLEMINGTON, N. J.

The Meat Trail...



SELECTING NATIONAL CHAMPION from many striking entries in meat poster contest was the job of (l. to r.) Harry Berns, Wilson and Co., Inc.; James W. Haas, Swift & Company, and E. L. Goetz, Armour and Company, members of the judging committee.

'Meat to Grow On' Wins National Poster Contest

A poster titled, "Meat to Grow On", submitted by Miss Phyllis K. Luckenbach, Allentown, Pa., was awarded first place in the National Meat Poster Contest for high school students, sponsored by the National Live Stock and Meat Board.

A junior in the Allentown High School, Miss Luckenbach topped a field of contestants from every state. The Board reports that a total of 20,622 entries was received in this competitive event from students of 1,219 high schools in 48 states and the District of Columbia.



P. LUCKENBACH

The theme of the poster contest was "The Value of Meat". In the selection of the winners, the judges rated the posters on theme, originality, slogan, effectiveness and artistic presentation.

The posters showed striking originality and a high degree of artistic skill as well as evidence that meat was studied from many angles. This is indicated in some degree by the slogans used by the contestants, including the following: "Meat for a Strong America", "School Children Need Meat", "Meat in the Reducing Diet", "Meat Keeps Us Healthy", "For Driving Power Eat Meat",

"Meat Maps the Way to Health", "Meat—Strength, Power, Stamina", "Meat — Full-Time Nourishment", "Meat—Builder of Men", "Feel 'Beat' Eat Meat", "Meat—Tops for Lunch", and others.

Cash awards were given to the national champions as well as to the state winners in the contest.

Swick Elected President Of Florida Meat Packers

J. J. SWICK, president of Copeland Sausage Co., Alachua, Fla., was elected president of the Florida Meat Packers Association at the group's third annual convention last weekend in Miami Beach. Swick succeeds A. H. GOEDERT of Jones-Chambliss Co., Jacksonville.

BURNELL GARDNER of Herman Sausage Co., Tampa, was elected vice president while RALPH GEE of Turner and Gee, Orlando, was re-elected secretary, and FRANK ROSENBLATT of National Meat Packers, Inc., Tampa, again will serve as treasurer.

Directors elected are: ERWIN BRYAN, Central Packing Co., Center Hill; BRAD THOMAS, Thomas Packing Co., Okeechobee; J. B. HAWKINS, Lykes Brothers Packing Co., Tampa; MORRIS SUBER, Florida Packing Co., Quincy; S. M. OVERSTREET, Sox Meat Packers, Tampa; WILLIAM LOEB, Loeb and Gottfried, Hialeah; ERNEST HINTERKOPF, Dirt Sausage Co., Miami, and MAX BAUER, Hialeah.

F. D. Green Retires After 35-Year Armour Career

F. D. GREEN, vice president and general superintendent of Armour and Company, Chicago, retired May 28 after 35 years with the company.

Green joined Armour as a student superintendent in 1919 at the Chicago plant. After a few months of training, he was sent to the Fort Worth plant as assistant superintendent and in 1925 became general superintendent there.



F. D. GREEN

In 1947 Green was appointed general superintendent of the New York Butchers Dressed Meat Co., a division of Armour. Two years later he returned to Chicago as assistant general superintendent.

During the next few years he served as manager of the industrial engineering, production personnel and industrial relations departments and in 1949 was made general superintendent. He was elected a vice president of the company in October, 1952.

WSMPA Regional Meetings

Ninety-two representatives of member companies of the Western States Meat Packers Association attended a regional dinner meeting of the association at the Mayfair Hotel in Los Angeles on May 25. NATE MORANTZ, chairman of the WSMAPA board, presided and talks were given by E. F. FORBES, president and general manager; ALBERT LUER, vice president, and BEN CAMPTON, southern representative.

Regional dinners of WSMAPA will be held next week at the Washington Athletic Club in Seattle and the Mallory Hotel in Portland.

JOBS

ROY WALDECK, eastern district sales manager for Krey Packing Co. for the past 15 years, has assumed his new responsibilities as general sales manager for Louis Burk, Inc., Philadelphia.

H. D. RIPLEY has been named to replace W. B. HOWELL as manager of the Dallas plant of Swift & Company, Howell, manager of the Dallas



**We're
Throwing
The Key
Away**

... for the duration of the

NIMPA CONVENTION

Yes sir, make Suite 894-895 in Chicago's famed Palmer House your home . . . your office . . . your meeting place . . . or your lounge during the entire NIMPA convention. We'll be delighted to see you at any time, day or night, whether it's business or just a friendly visit.

We especially want to remind you to bring all your challenging problems along—because we're happiest when we're given a job that everyone else calls "impossible." Give us a chance to help you. It won't cost you a thing.

And remember, too, that there is a complete array of Custom products that have been winning industry-wide acclaim for years. These are the products that give your meat products appearance and taste-appeal unmatched by any others. Learn more about them **NOW!**

Custom Food Products, Inc.
Manufacturers of Quality Foods
& Food Ingredients
701 N. Western Ave. Dept. I-B, Chicago 12, Ill.

plant since 1949, will join the Chicago staff of Swift president JOHN HOLMES. Ripley joined Swift in 1933 and has served since 1951 on the general office staff in Chicago. J. LAMAR SIMMONS has been appointed assistant district manager of Swift in New Orleans. He previously supervised sales of Table Ready meats in the New Orleans district office.

Appointment of HAROLD L. HAND as advertising promotional director of Braun Bros. Packing Co., Troy, Ohio, has been announced by ALLAN J. BRAUN, vice president of the firm. Hand was merchandising and promotion director of Radio Station WSAI in Cincinnati. At one time he operated his



H. L. HAND

own chain of five food stores, following which he was associated with the Kroger Co. for 13 years. He wrote a manual on food retailing and sales training, later used by him as the guidebook in conducting food retailing clinics for WSAI in Midwest markets. Hand received two Billboard Awards for merchandising.

WILLIAM A. ANDERSON has been named sales manager of a new division of Geo. A. Hormel & Co., Austin, the Southeastern Route Car. He started with the firm as a student salesman in 1948. Another former student salesman, HAROLD BRADHAM, has been named assistant sales manager of the Midwest division under ARNE BRUSTAD. Bradham joined the firm in 1949 and has been a member of the advertising and promotional department since August, 1952.

PLANTS

Z. B. Bulluck, Inc., Rocky Mount, N. C., has obtained a charter of incorporation from the secretary of state. Authorized capital stock is \$100,000. Incorporators include Z. B. BULLUCK, R. C. BRANCH and T. WAYNE BULLUCK, all of Rocky Mount.

A 75-year-old packinghouse on Highway 441 near Zellwood, Fla., was destroyed by fire recently with an estimated loss of \$75,000 to \$100,000. The packing business was operated under a lease by PATRICK BROADWAY and his son, W. L. BROADWAY, of Orlando.

Clipper Meat Co. of Dallas has been purchased by Garland Farms,

Dallas, as part of Garland's program of continuing expansion, BEN H. ROSENTHAL, JR., general manager of the latter firm, announced. JAMES CALVIN and CLAUDE DUNN, co-owners of Clipper, will remain as sales manager and assistant sales manager, respectively, Rosenthal said.

Plans of the Atlantic Meat Packers, Ltd., a new firm, for the establishment of killing and processing facilities at a site fronting on Bedford Basin, Halifax, Nova Scotia, call for concrete construction with block glass used at the front of the main building to improve the appearance.

FRED WAGNER, veteran operator of meat markets, and his son, WILLIAM H. WAGNER, have opened a frozen food service station at 4112 W. Burleigh st., Milwaukee, believed to be the first of its kind in the nation. Main purpose of the station is to deliver frozen food orders directly from the station to the homemaker's freezer. Orders are generally accepted by phone or mail. Some 37,000 homemakers in the area own freezers.

Business of the Paris Provision Co., Paris, Ill., is being liquidated and entire contents of the plant are being offered for sale through Barliant & Co.

DEATHS

HAROLD F. BROWN, 57, president of Excel Packing Co., Wichita, Kan., died of a heart ailment May 27 in a Kansas City hospital. He was stricken while on a business trip three weeks earlier. Brown spent most of his business life in Chicago in livestock trading and as a contract slaughterer. He became associated with Excel Packing in 1939 as partner and then as president. In later years this operation was expanded with acquisition of other wide and varied packing interest in Kansas and Illinois. Survivors include the widow, EVA, and a daughter, MARGO.

Funeral services were held in Chicago this week for GEORGE T. WEISFUSS, West Coast sales manager for Oscar Mayer & Co., who died May 29 in Los Angeles. Survivors include the widow, MARGUERITE; two daughters, FRANCES and MARGUERITE, and a son, GEORGE.

KARL C. BEHM, 54, a sales manager at Cudahy Bros. Co., Cudahy, Wis., died of a heart attack May 21. Behm was in charge of sales of dry sausage, casings and dried beef. He had worked for the firm for 30 years.
(More Meat Trail on Page 57)

NOW'S THE TIME to sell more Hamburger and Wieners!

You'll sell more than ever with **CENTRAL STATES'**
"SHOWBAGS" and "WIENER-WALLETS"



Hamburger and hot dogs—popular outdoor snacks that can mean extra profit for you with aggressive promotion. Here's "packaging" that *promotes, advertises and sells* for you . . . giving your customer extra service and building sales for you.

HAMBURGER SHOWBAGS:*

Printed polyethylene bags for bulk hamburger delivery to drive-ins, restaurants, institutions. Filled right from the grinding horn for quick, easy handling. Makes a strong, economical package that has sales "punch" with the colorful brand name imprint.

YOUR TRADE MARK (in color)

How else can you more effectively advertise your products 1000 times for less than \$2.50?

WIENER-WALLETS:*

Your most economical advertising medium! Extremely low cost for a sales message at the "point-of-sale". The handy bags protect hands and clothes and can be printed to advertise your products and brand name.



Write for sample Hamburger Showbags and Wiener-Wallets . . . and these other Central States Meat Packaging products:

- AQ Paper—The finest loin wrap and general wrapping sheet
- Polyethylene Liver and Offal Bags
- Lard Bags
- Drum Liners
- Ham Bags
- Hide Rope

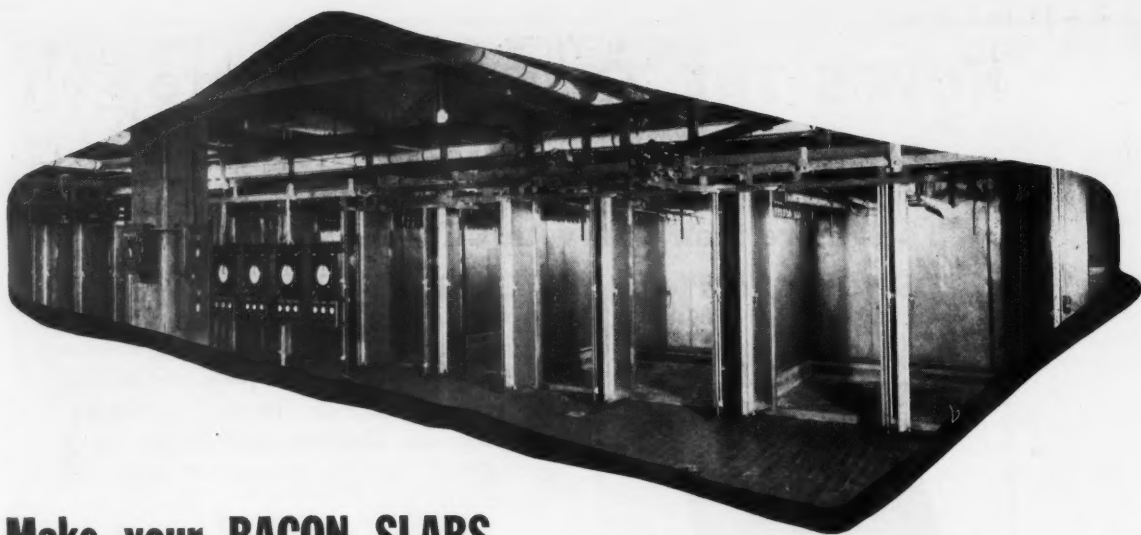
CENTRAL STATES
PAPER & BAG CO.

5221 NATURAL BRIDGE

ST. LOUIS 15, MO.

VT. M. Reg.

Offices in Principal Cities • Plants in: ST. LOUIS • BEACON, N. Y. • SALT LAKE CITY • AUBURN, WASH. • PALATKA, FLA.



**Make your BACON SLABS
more sales-appealing . . .**

with a JULIAN

Packers and sausage manufacturers who fully appreciate the advantages of constant smokehouse temperatures choose the smokehouse they know will best provide them . . . and that smokehouse is the JULIAN. Its "varied flow" air conditioning means engineered uniformity for all your sausage, bacon, hams, and other smoked meat items, also baked loaves regardless of where placed in the smokehouse.

JULIAN Smokehouses heat up quickly . . . and hold that heat at a constant temperature throughout the run. Meats move thru the smokehouse with greater speed which reduces shrinkage and results in a brighter, more sales-appealing product.

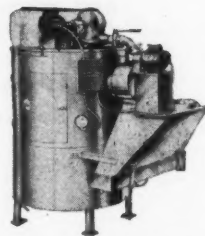
Order your new JULIAN now . . . start increasing your production . . . and your profits!

SEE OUR EXHIBIT AT NIMPA: BOOTH 108



We are distributors for MEPACO "TIPPER" SMOKERS

The very best there is . . . anywhere!
Provides cool, clean, dry smoke in uniform, controlled volume at the very lowest cost. Needs minimum attention and gives trouble-free, dependable service for years!



• Creators of the patented alternating-damper smokehouse

West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1, Calif.
Canadian Representative: McLean Machinery Co. Ltd., Winnipeg, Canada
Chicago Distributors: WORTHINGTON CORPORATION (ammonia refrigeration equipment)

WORTHINGTON

TRAILMARKS

Smith Packing Co., Nashville, Tenn., which is celebrating its 20th anniversary, has awarded service pins to employes with 10, 15 and 20 years of service. E. H. HICKCOX, president-treasurer, said that 39 per cent of the employes received pins for service exceeding ten years. The company plans to award additional pins each year. Other officers of the concern are MRS. M. R. SMITH, vice president, and H. W. BRUCE, secretary.

KARL SEILER of Karl Seiler & Sons, Inc., Philadelphia, for the second year donated 4,000 meat sandwiches for the orphans and handicapped children attending the opening performance of the Ringling Brothers Circus in Philadelphia this week.

L. E. BONFIELD, traffic manager of Hill Packing Co., Goodland, Kans., has been named to a three-man committee that will select a "Kansas School Bus Driver of the Year" from a list of candidates to be submitted by Kansas counties. The contest is sponsored by the state department of public instruction and the Kansas Motor Carriers' Association.

HOMER GLOVER, president of Glover Packing Co., Roswell, N. M., has been named to New Mexico's State Highway Commission.

ISADORE FLEEKOP, head of Fleekop's Wholesale Meats, Philadelphia, is serving as a sponsor for the annual Deborah Humanitarian Award Dinner of the Deborah Sanitarium and Hospital, Browns Mills, N. J., to be held Sunday evening, June 13, at the Bellevue-Stratford Hotel in Philadelphia.

J. C. POTTER of Potter Sausage Co., Durant, Okla., recently donated 450 lbs. of sausage to the Kiwanis Club in Duncan, Okla., for the club's fund raising sale to benefit crippled children.

F. W. SPECHT, president of Armour and Company, Chicago, has been named to the Food, Confectionery & Dairy division of the Committee of American Industry, an arm of the National Fund for Medical Education, New York City. The national organization has set an annual goal of \$10,000,000.

Meat production in the Southeast has increased 29 per cent in the past nine years, more than twice as much as in the Western states, GEORGE M. LEWIS, American Meat Institute vice president, told the recent AMI region-



HELPING BLIND M. C. Carlisle open snack bar in recreation hall of Little Rock Packing Co. are Chris Finkbeiner (left) and brothers, Otto (right) and Joe.

Another Finkbeiner 'First' in Arkansas

CARRYING out their long established policy of giving employment, whenever possible, to the physically handicapped, the FINKBEINER brothers, CHRIS, JOE and OTTO of Little Rock Packing Co., Little Rock, Arkansas, recently chalked up another "first" in Arkansas industrial operations.

Working with the Arkansas Enterprises for the Blind's employment opportunities program, the Finkbeiners authorized the opening of a vending stand and a snack bar in the recreation hall of their plant by a blind Negro, M. C. CARLISLE of Little Rock.

Some 30 vending stands are being operated throughout Arkansas in public buildings by the A.E.B., but this is the first ever placed in private industry. The Finkbeiners are paving the way for establishment of other such snack bars in plants where there are no hot lunch facilities for employes. This new stand will serve hot sandwiches, coffee and soup in addition to other types of sandwiches, cold drinks, candy, etc.

Carlisle will be the second blind person in the plant facility. Several years ago, CLYDE RUSSELL, a blind white youth, was hired as a PBX operator and secretary-receptionist. A story about Russell appeared in THE NATIONAL PROVISIONER of August 29, 1953.

ROY KUMPE, managing director of Arkansas Enterprises, hailed the opening of the snack bar as "a great step forward in providing employment for the physically handicapped, especially the Negro handicapped."

Chris Finkbeiner, president and sales manager of the firm, is well known both for his industry leadership and his civic activities. He is president of the Arkansas Independent Meat Packers Association and vice president of the Southwest Region, National Independent Meat Packers Association.

al meeting in New Orleans. The long-established crops in the Southeast have been giving way to the raising of meat animals, he said.

P. E. PETTY, vice president of Swift & Company, Chicago, is among the speakers scheduled to address the annual convention of the South Dakota Stock Growers Association June 7-9 at Hot Springs.

HARRY L. RUDNICK has been elected by the members of Packers and Sausage Manufacturers Association

of Chicago as successor trustee of the health and welfare fund established under the labor contract between the Beef Boners Union, Local 100, and the Packers and Sausage Manufacturers Association. He succeeds the late FRED WETZEL. Rudnick is attorney and secretary of the association. He also is attorney and secretary of the Chicago Association of Hotel and Restaurant Meat Purveyors and secretary and treasurer of the National Association of Hotel and Restaurant Meat Purveyors.

MAYER'S

Prepared Seasonings



for every meat product

Ready to use. Made from the world's
choicest spices, expertly ground and blended. Mayer's
Seasonings whether natural, semi-natural or soluble,
are the best that can be scientifically produced.

The Man You Knew



The Founder of
H. J. Mayer & Sons Co., Inc.

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

Packer to Help Dealers Beat Summer Sales Slump

Braun Bros. Packing Co., Troy, Ohio, will conduct a series of four-week "clinics" during June for food dealers in four cities served by the firm. The cities are Dayton, Columbus, and Springfield, Ohio, and Richmond, Ind. Harold L. Hand, newly appointed promotional director of the company, will be in charge.

This special Food Retailing Clinic will avail foodmen of successful retailing practices, presented in the pattern which attracted widespread interest in Midwest markets when Hand conducted similar sessions under the auspices of The Food Retailing Institute for radio station WSAI in Cincinnati.

Subjects to be covered will include management problems, pricing, salesmanship, promotions and merchandising—knitted together to help dealers beat the normal summer slump.

Attendance will be open and free to food store executives, owners, managers, clerks and all retail personnel. Sessions start in the Dayton area June 7, in Springfield, June 8, in Columbus, June 9, and in Richmond, June 10. Braun's salesmen are handling arrangements.

National Beef Group to Meet June 18 in Chicago

Recommendations in three areas that will affect the future demand for, and price of beef will be considered at a meeting of the National Cattle and Beef Industry Committee at 2:30 p.m. Friday, June 18, in the West Ballroom of the Conrad Hilton Hotel, Chicago.

The meeting has been called by Jay Taylor, chairman of the committee and president of the American National Cattlemen's Association.

Taylor said the group will discuss what recommendations should be made to the USDA's Agricultural Marketing Service relative to a government beef purchase program for school lunch purposes for the summer and fall and how to get better action in the purchase of beef for foreign account by the Foreign Operations Administration. Practically none of the money earmarked for the purchase of beef by the FOA has been so used.

Committee members also will consider the best way to continue the beef promotion program. While many groups have continued to advertise beef during recent months, it would be desirable to have new impetus given the beef drive with the establishment of a kick-off date for it, Taylor said.

Save

1/4¢ to 3/4¢ packing costs
on every pound package of
weiners or franks
with

PAK-FORM-R

(patent pending)

PAK-FORM-R

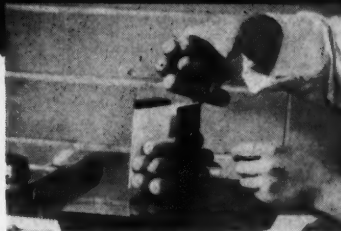

eliminates
costly waste motions

**Saves double handling of
the weiners or franks**

**Saves time of transferring
them from plate or tray to cellophane one or two at a time.**

**Saves time wasted in getting
weiners evenly placed for
packaging.**

Saves backing board handling time.

Insert backing board and drop weiners or franks into PAK-FORM-R.

Place on cellophane and slide PAK-FORM-R away. Weiners or franks are in proper position for wrapping with backing board in place!

PAK-FORM-R's are:

easy to use (each unit weighs 1 1/2 oz.), require no special instruction
made of durable, guaranteed plastic, easy to clean...
B.A.I. approved
guaranteed satisfactory—pay for themselves in 10 to 14 days

PAK-FORM-R's are supplied in sets of 20 (each wrapper should require one set for efficient rotation). Set of 20 guaranteed PAK-FORM-R's for only

**immediate
delivery**

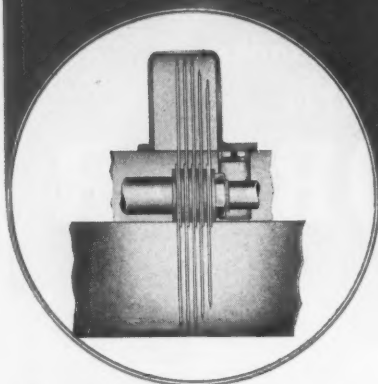
17⁵⁰
F.O.B. Denver

Order from your distributor or write direct to

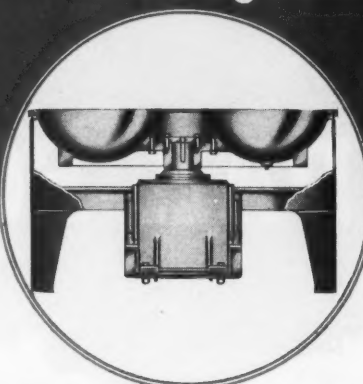
PACKER-PLAST CO. P.O. Box 5292 T.A.
Denver 17, Colorado

PAK-FORM-R's increase your packaging production 25% to 33%

Three **NEW EXCLUSIVE** features make this **Globe Silent Cutter** better for • **Cutting Sausage Meats** • **Cutting Sausage Costs**



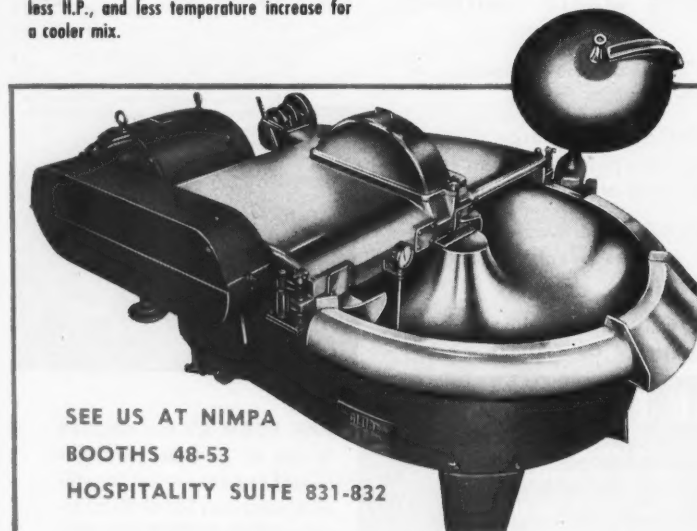
Non-Friction Knives—now spiral type with graduated cross-section so blades first contacting meat are farther from bottom of bowl. Meat is gradually funnelled down to a standard clearance to permit all knives to do more work faster at decreased friction, less H.P., and less temperature increase for a cooler mix.



Specially Designed Transmission drives bowl separately. All ground gears and bearings run in oil and are ENCLOSED to give a completely grease-free condition at those "hard-to-clean" surfaces under the bowl.



Hinged Lid—entire cover swings up to make bowl easily accessible and in full view for quick, easy cleaning. Knife spindle is completely inclosed by non-wearing stainless steel labyrinth seals to prevent meat from entering spindle housing and oil from leaking into cutting chambers.



SEE US AT NIMPA
BOOTHS 48-53
HOSPITALITY SUITE 831-832

The new model No. 54 Globe Silent Cutter
is available in 400 and 600 lb. capacities.

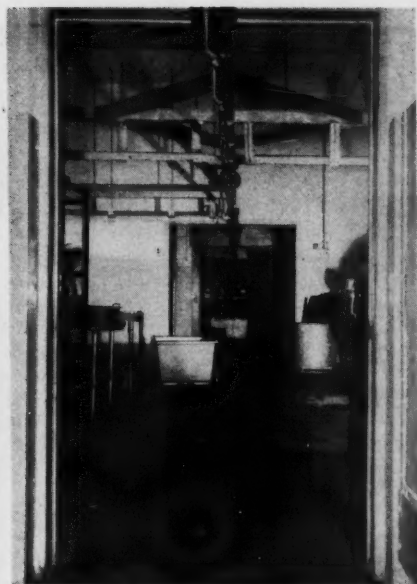
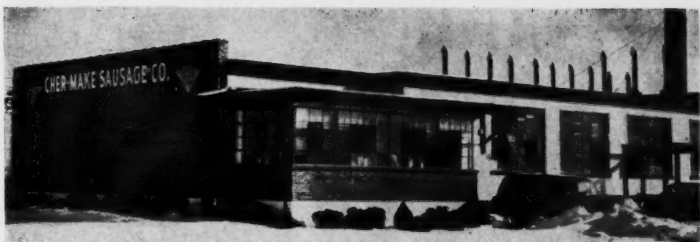
The new Globe Silent Cutter provides so many new and revolutionary ideas for cooler, more efficient sausage meat cutting, at greater speeds and at less cost, with many new sanitary features for added cleanliness, we know you will want all of the details as soon as possible. We have incorporated all of these features in a new fully illustrated brochure that will be highly interesting to you and your sausage room superintendent. Ask for your copy today.

The **GLOBE** *Company*

4000 S. Princeton Avenue • Chicago 9, Ill.



40 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT



PHOTOGRAPHS show exterior of Cher-Make plant, grinding operation, left, and cage of big bologna entering cooler from cooking room, above.

TV Best Ad Buy for This Kitchen

CHER-MAKE Sausage Co. of Manitowoc, Wis., celebrating its 25th anniversary this year, has some kind things to say about two younger developments, children and television.

The small fry are enchanted with a Cher-Make sponsored TV talent participation show that keeps them out of the kitchen every Tuesday from 5:30 to 6 p.m., a time when dad probably washes up and mother prepares dinner.

Art Chermak, manager, happily relates that acceptance of the company's products has been tremendously accelerated since the weekly

TV opus began. Both sales manager and driver-salesmen report that many stores that had not carried Cher-Make sausage now are asking for it.

The half-hour program, Chermak said, is not a "box top" offer. There are no strings attached, no wrappers needed. The show is modeled on the format of well-known talent productions. Each child participant is given a package of pork sausage or whichever product is being featured.

It's well known among advertising men that youngsters have a great deal to say about certain products that mother puts on the table, provided

she's convinced of their palatability and nutritional value. Capitalizing on the inherent protein and other plus values in its tasty sausage meats, Cher-Make has succeeded in selling the youngsters and thus the parents on the goodness of its products.

The plant obtains its meats, already boned, principally from Milwaukee firms. Main equipment in the present plant, which was constructed in 1948, includes a Buffalo 200-lb. silent cutter, a Clean Cut grinder, a Globe 650-lb. mixer, a 400-lb. Boss stuffer, a Jourdan double cabinet cooker and 19 smokehouses. Maple sawdust for



TRUCK FLEET distributes Cher-Make products through Northern Wisconsin and Upper Michigan. At right Art Chermak, standing,



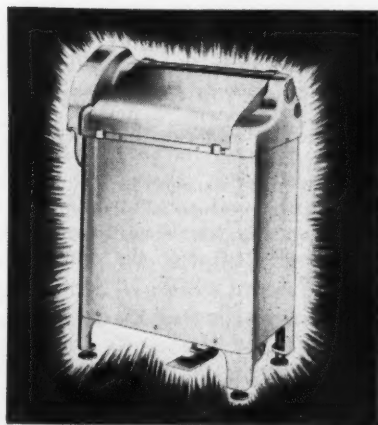
talks to Merlyn Hoefner in sales promotion truck. These men manage the company.

SAVINGS

made possible with the
Townsend Pork-Cut Skinner

The Townsend Model 35 Pork-Cut Skinner is the all-around machine that handles all pork cuts — large or small. Skins hams, picnics, shoulders, bellies, hocks, jowls and backs. Increases yield because of unusually close trim. Lowers skinning costs because of increased production. The result — worthwhile savings that mean substantial profits.

On request, Townsend will send complete information on the Townsend Model 35 Pork-Cut Skinner. Also available is data on the Ham Fatter attachment which cuts the collar line and removes the excess fat from a ham at the same time that the skin is being fleshed.



TOWNSEND

TOWNSEND ENGINEERING CO.

2421 Hubbell Ave., Des Moines, Iowa

smoking is purchased in rail car quantities from a box plant in Wisconsin.

Principal production items, many of which have been featured on television, include ten types of sausage, eight types of loaves, three bologna and two frankfurter products, plus bacon, hams and picnics, cube steaks and boneless rounds.

The concern sells to a wide area throughout Northern Wisconsin and Upper Michigan. Distribution is by company owned and jobber trucks.

Emil Chermak, who founded the company, died last January. His wife, Regina, is president and the business is managed by Art Chermak, their son, and a son-in-law, Merlyn Hoefner.

The firm is looking ahead with a weather eye to prepackaging its products for self-service sales but, through tests, has concluded that the area is not yet ready for self-service.

Management plans to continue with the TV participation show which it terms the best form of advertising it has contracted for in 25 years.

Financial Notes

Directors of Wilsil, Ltd., Montreal, have declared the regular quarterly dividend of 30c per share on common stock, payable July 2 to shareholders of record June 1.

Huge Retail Promotion of Beef, Veal Sales Told

More than \$12,500,000 is being spent annually by America's retail stores to promote beef and veal sales, according to R. W. Doe of Oakland, Calif., vice president of Safeway Stores.

"Promotions and the fact that retail prices have followed live cattle prices down were factors in the first nine months last year which enabled retailers to increase beef sales 51 per cent, calf sales 132 per cent and veal 49 per cent over sales in the comparable 1952 period," he told the Texas and Southwestern Cattle Raisers' recent convention in San Antonio.

'New Look in Trade Marks'

"The New Look in Trade Marks" will be discussed by Mrs. Daphne R. Leeds, assistant U. S. commissioner of patents, at the 76th annual meeting of the United States Trade Mark Association June 23 at the Hotel Pierre, New York City. The association will review trade mark problems of food and other industries brought about by the rapid introduction of new products and the search for wider markets.

Public Hearing June 25 On Proposed California Inspection Rule Changes

The California Department of Agriculture will hold a public hearing June 25 in Sacramento to consider proposed changes in the Meat Inspection Regulations of the California Administrative Code. The hearings, starting at 10 a.m., will be held in the conference room, State Department of Agriculture, State Office Building No. 1.

The proposed changes are based on recent enactments of the state legislature, recent amendments to the U. S. meat inspection regulations, or are for the purpose of correcting technical errors in existing regulations.

Dr. James E. Stuart, chief of the Division of Animal Industry, will be the hearing officer, assisted by Dr. G. A. Boyd, chief of the Bureau of Meat Inspection.

Copies of the proposed changes may be obtained by directing requests to the Bureau of Meat Inspection, California Department of Agriculture, State Office Building No. 1, Sacramento.

See want ads for equipment buys.

ASSOCIATE MEMBER:
NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

JACK WEILLER & CO.

308 WEST WASHINGTON STREET

CHICAGO 6, ILLINOIS

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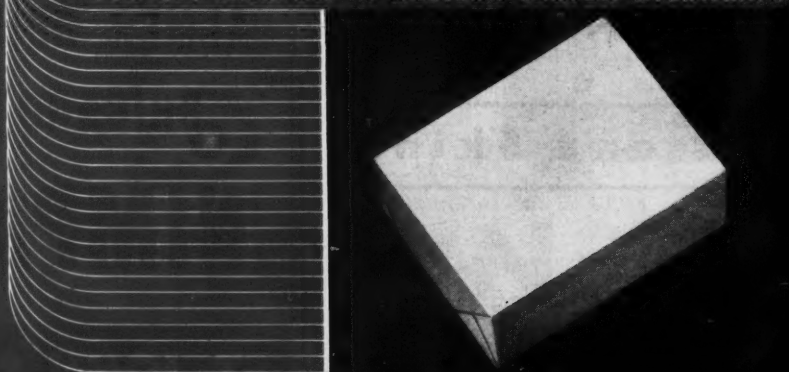
ROOM No. 820
JUNE 13-14-15-16





BASIC INGREDIENTS *for frozen food wrappers*

YOU GET THEM ALL IN WESTERN CARTON OVERWRAPS



WESTERN WAXED PAPER DIVISION  CROWN ZELLERBACH CORPORATION
 San Leandro, California • East Los Angeles 54, California • North Portland, Oregon
 MANUFACTURERS OF FLEXIBLE PROTECTIVE PAPERS FOR THE FOOD INDUSTRIES

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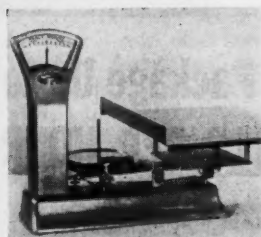
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JUN

NEW EQUIPMENT and Supplies

SAUSAGE STUFFER SCALE—A new scale that checks the gross weight of wieners or other sausage in synthetic casings at the stuffing table is being introduced by an Ohio concern. The scale has a stainless steel platter, 20x24 in., which will hold an entire length of stuffed casing. The operator simply ties the end and lays it on the platter. He observes the over and under dial and



notes how close the casing is to the predetermined weight. The dial reads 8 oz. over and under in 1-oz. divisions. One ounce covers a span of ¼ in. and thus is easily read by any stuffing employee.

The scale actually is an aid in greater standardization of product for pre-packaging and in speeding check weighing. For example, if the gross weight of one length of wieners in a 55-ft. casing can be established so that product can be linked 9 or 10 to the pound as desired, then stuffing operators can gauge closely the correct weight for each casing stuffed. By controlling the gross weight, the packer has closer control over the complete pre-packaging operation.

The scale is furnished so it can be mounted on a base under the sausage table so the platter is flush with the table surface. The unit remains in balance for normal out-of-level positions and does not need re-balancing each time it is placed in position, the maker states. A single unit

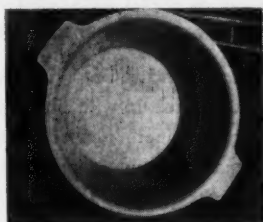
weight equal to the gross weight of the sausage length can be furnished if desired. *For further information, write The National Provisioner in reference to NE 112.*

• • •

CARTON FORMING MACHINE—An automatic machine that converts blanks into shaped glued cartons or trays at speeds of 175 per minute has been introduced by an Illinois manufacturer. Called model SG, the machine handles carton blanks in sizes from 6 to 18 in. long and 9½ to 22 in. wide. The finished carton is of the top-opening, hinged type. Blanks are automatically fed from the magazine and the glue applied to the end flaps. As they are formed into cartons, the blanks are held firmly in position by V-lock clamps while they rotate through the complete glue-setting cycle. The machine fits into a 5 by 6-ft. floor area, requires no vacuum feeding mechanism and is powered by a ¾ hp. motor. *For further information write The National Provisioner in reference to NE 102.*

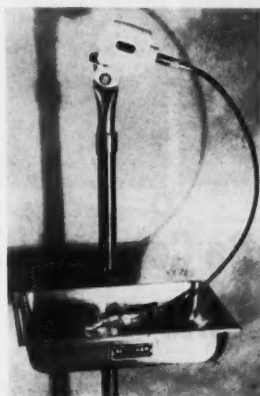
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NEW PORK TRIM TUB—Said to be dent-proof and virtually unbreakable, this



new pork trim tub is made of plastic copolymer by a Colorado manufacturer. The tub weighs 4 lbs. and has a capacity of up to 100 lbs. *For further information write the National Provisioner in reference to NE 104.*

ELECTRIC BONING KNIFE—A handy new power tool that is said quickly to remove meat from neck bones and areas difficult to trim with an ordinary boning knife, is being offered by an Ohio manufac-



turer. It is claimed that little effort or skill is required to use the knife. Light in weight, it can be easily sterilized and will be furnished with replacement blades. The result of several years research, the new knife will be available in three models, with or without adjustable tray and stand. *For further information write The National Provisioner in reference to NE 113.*

• • •

NEW MEAT CUTTER—A West Coast supplier has introduced a new cutter that is available in five sizes: 85 lbs., 125 lbs., 185 lbs., 250 lbs. and 400 lbs. The knives of this cutter are said to be streamlined to fit the flow of emulsion, due to their ends being ground to a slender tapered

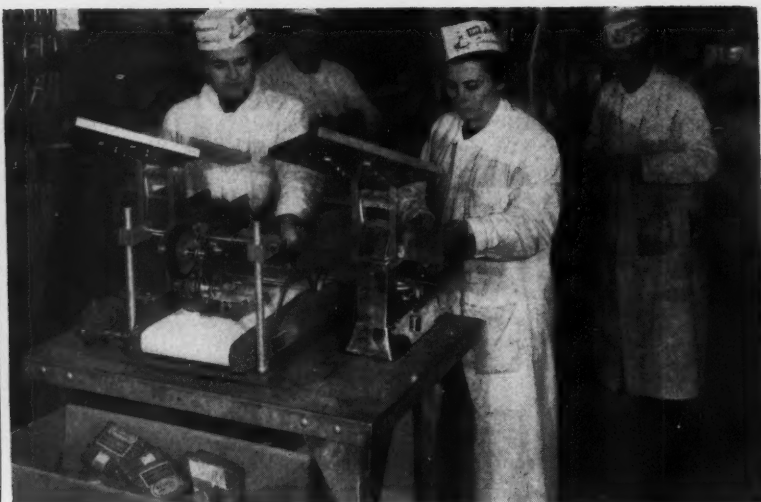
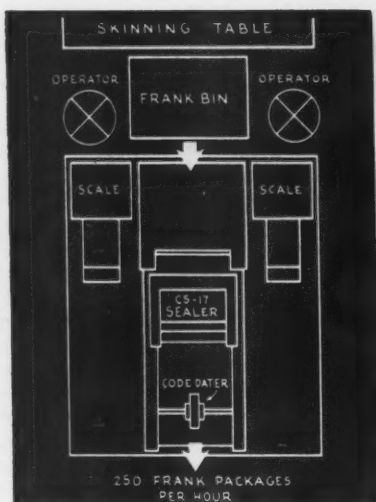
shape. They require less power to drive and produce less chopping friction. The knives are almost straight and slender and are curved very close to the inside of the cutter bowl. Less suction is said to be caused by the knives, preventing the formation of unwanted air holes in the emulsion. The reduction of heat generation through the new knife arrangement has permitted the manufacturer to increase the cutting speed to 2,000 or even 2,200 rpm. The cutter shaft is coupled directly to the motor, offering a direct drive as contrasted with transmission drive cutters. Increased rotary speed of the bowl has been attained because the knives are so designed and mounted that they do not permit "picking up" at their sides. *For further information write The National Provisioner in reference to NE 106.*

• • •

BETTER INK FOR CODING—New inks that are waterproof, non-toxic and said to be nearly non-evaporative are being offered by an Illinois firm for use with its product marking and coding equipment. Being non-evaporative, it is said the inks go about three times as far. Gummed tape markers are claimed to operate three times as long on one inking. The inks are available in black, blue, red, green and silver, and do not require thinning. *For further information write The National Provisioner in reference to NE 107.*

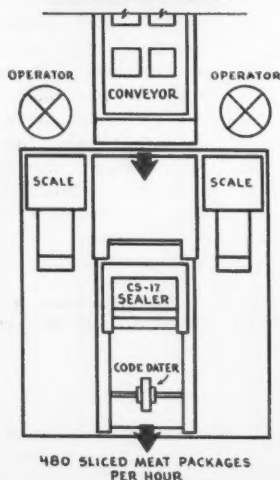
Use this coupon in writing for further information on New Equipment. Address The National Provisioner giving key numbers only (6-5-54).

Key Numbers
Name
Street
City



Two Operators at a Compact 32"x36" Setup Can Package Up to 250 LBS. OF FRANKS or 480 SLICED MEAT UNITS PER HOUR

Almost any product you package can be handled faster and at less cost with CS-17 Sealers. Machines adjust in minutes to handle a wide range of items, work perfectly with any heat-seal film.



Through elimination of extra handling, continuous flow of product and packages, and superior results produced by the Great Lakes CS-17 Conveyor Sealer, you can cut your frank packaging costs up to 40% as you increase per-operator production as much as 60%. In addition to important savings and production increases you get neater, tighter, sales-appealing packages that help sell your product. Each operator weighs, assembles and wraps package. The machine seals, labels and code dates packages. There is only a single handling of product.

A Great Lakes CS-17 Conveyor Sealer and two scales are set up next to a bin for peeled franks, or at the end of the slicer conveyor. On franks, four operators with a dual setup can weigh, package and code date the full production of an automatic peeler. On sliced goods, two CS-17 operators working on 8 oz. packages can weigh, assemble, wrap, seal, label and code date the full slicing production of the stack-slicing machine. You get higher production at lowest packaging costs, plus the added advantages of operating peeling or slicing machines at full capacity.

For larger production, extra CS-17 units can be added as needed. Multiple units can be set up with product conveyors and/or package conveyors to eliminate further handling. We can help you create exactly the setup you require to give any package production desired. Ask for details!

SEE THIS COMPLETE SETUP AT N.I.M.P.A. CONVENTION:
BOOTHS 23 & 24

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

'Independence Day' to Have Meaning for British, Too

The 4th of July weekend will be the beginning of a real "Independence Day" for the British meat industry. Rationing of meat and bacon will officially come to an end on Saturday, July 3.

As far as home production is concerned, the Ministry of Food will stop buying livestock on June 26th and the killings will cease three days later. Private slaughtering will begin on July 2.

The Ministry of Food is expected to take a few months to dispose of its stocks of meat held in cold storage and outstanding shipments due under bulk purchase contracts. While the Ministry will continue to control the imports of bacon, private imports of fresh meat and offal from Australia and New Zealand will be permitted as soon as the contracts are terminated in the fall. Licenses also are to be issued for imports from Argentina and Uruguay.

Imports from the British Empire, other than Australia and New Zealand, and from Continental Europe will be admitted from July 4.

Britons are becoming more "brand conscious" as de-rationing nears.

Wm. Focke's Readies Local Buyers for 'Beef Bacon'

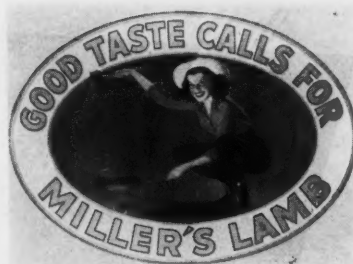
Members of the Dayton (Ohio) Stewards and Caterers Association were introduced to "beef bacon" recently at a meeting and buffet in the recreation hall of The Wm. Focke's Sons Co., Dayton. Walter Focke explained the curing and smoking process and said the company soon will be marketing the product.

Other subjects discussed at the dealer promotion were: boning and tying a ham, barbecuing a cottage butt, larding a beef tenderloin, serving chopped beef brisket, spices and their uses, how to sharpen and steel a knife, a meal in foil, "Lard on Parade" and "More Profit by Using Thermometers." A film on bacon was shown.

Elmer Focke served as chairman. Other speakers included Seb. J. Davin of Wm. J. Stange Co., Mel Glass, and Henry and Frank Focke.

Educating Educators

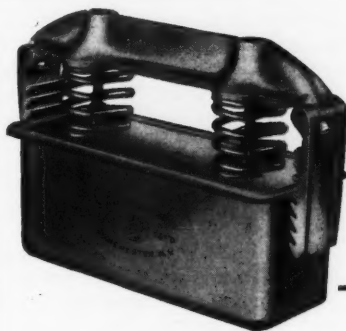
Roessler Packing Co. was among firms in Erie, Pa., sponsoring the first Business - Industry - Education Day, aimed at giving Erie teachers a first hand view of the business world in operation.



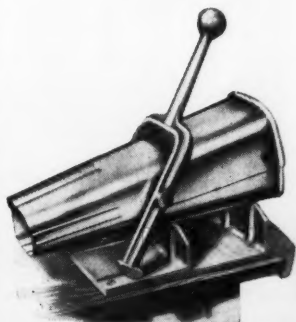
EYE-CATCHING DECALCOMANIA promoting Miller's lamb now is being distributed to meat retailers by Miller Abattoir Co., North Bergen, N.J. The 14 x 10 in. decal is easily applied and becomes a permanent merchandising aid when displayed on a door, wall or store window. Full-color reproduction of oil painting, created for Miller's lamb by artist Rolf Armstrong, was achieved by Palm, Fechteler & Co., Weehawken, N.J., manufacturer of decals.

Problems of Small Firms

A recent survey by Small Business Administration field offices of 355 small firms showed that selling and financial management were the principal problems, the SBA reported. The survey was made to determine what subjects should be included in SBA's management extension courses for small business proprietors.



DIR-E STAINLESS



LOAF STUFFER

Increase Loaf Sales!

This profitable source of income can be greatly increased thru the use of Adelmann Loaf Containers. Manufactured in a range of sizes, in both Cast Aluminum and Stainless Steel. Loaves are firmly molded, have full flavor, and appetizing appearance. Loaves produced in Adelmann Loaf Containers have outstanding sales appeal.

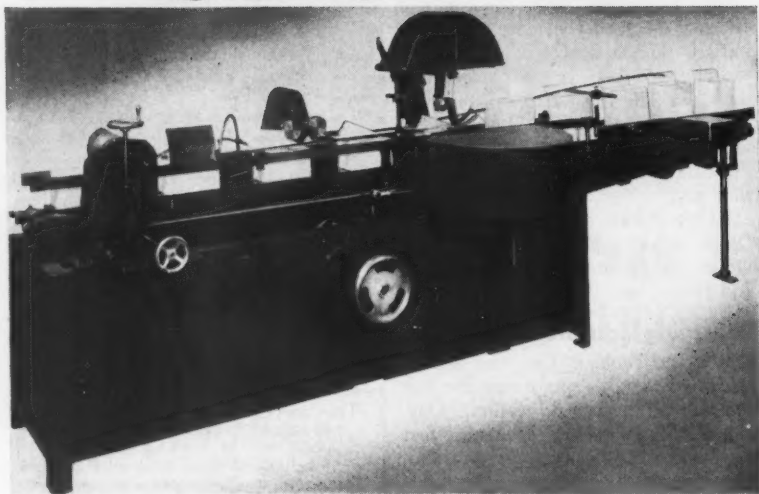
Stainless Loaf Stuffer illustrated encases finished product in a cellulose casing for identification and preservation purposes. Manufactured in two sizes.

Ask for booklet "The Modern Method" showing complete Adelmann line.

HAM BOILER CORPORATION

Office and Factory, PORT CHESTER, N. Y.

Peters Packaging Idea ...



Improve lard and shortening packaging efficiency

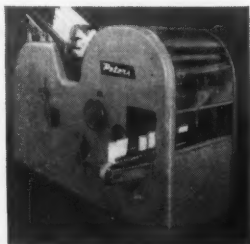
... with this newly improved Model CCY-L
Peters Carton Folding & Closing Machine

Check these three improvements on this Peters Model CCY-L Carton Folding & Closing Machine. They make it more worthwhile than ever to consider immediate revision of your lard and shortening packaging operations.

New easy-to-operate hand-wheels reduce adjustment time from one carton size to another to just a few minutes. New, positive carton timer assures uniform carton feed and eliminates jamming. New self-retiming flap tucker increases tucking efficiency at high speeds.

Added Economy Made Possible with Model SE Forming & Lining Machine

This new Peters machine forms and lines top-opening cartons at speeds up to 120 or more cartons per minute ... may easily double your present speed and efficiency.



Peters MACHINERY COMPANY

4704 Ravenswood Avenue
Chicago 40, Illinois

MIB Rules Package Should Tell Refrigeration Need

Meat food products in consumer size impervious plastic film packages must carry a label to the effect that they require refrigeration, the Meat Inspection Branch has ruled in Memorandum No. 203. Effective date of the requirement will be September 1, 1954, in order to permit adjustment of approved labeling material.

The MIB memorandum, dated May 19, reads:

"The use of impervious plastic film wrappings and casings for consumer size packages of meat food products usually displayed in self-service refrigerated counters appears to be creating a problem of safe handling. Because of the improved stability of many products so packaged, there may be a tendency on the part of retailers and consumers to regard such products as sufficiently stable to permit their display and storage without refrigeration.

"As we have studied this problem, it becomes apparent that unless such product is handled both in the trade and in the home under adequate refrigeration, there is danger that food-poisoning organisms will develop in the product.

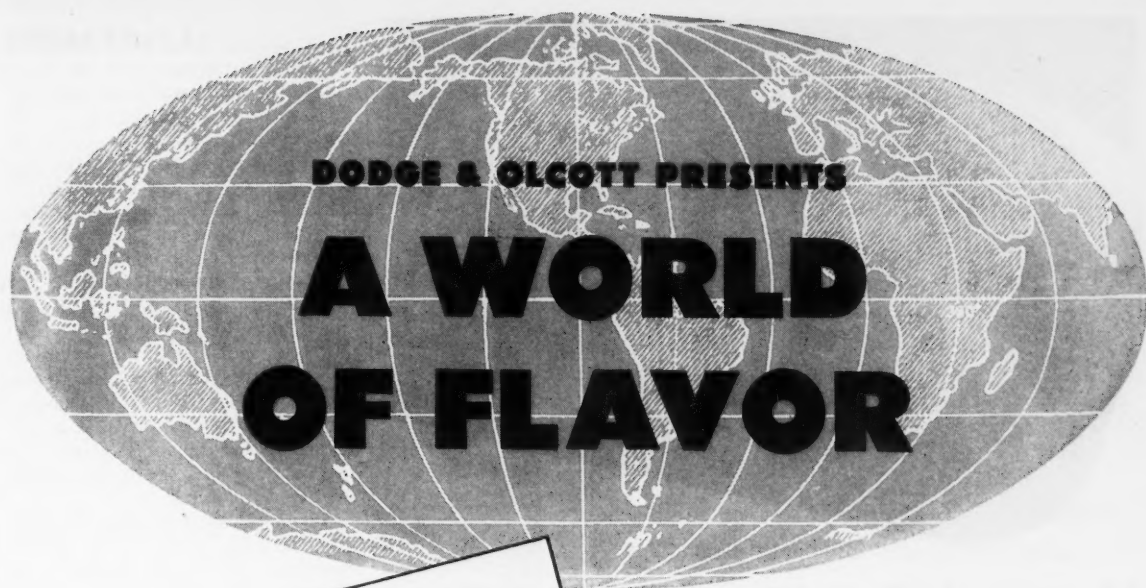
"Investigations have demonstrated that this danger can be avoided by holding such products under adequate refrigeration. Accordingly, each package shall be labeled with a warning statement such as "Keep Refrigerated" or "Keep Under Refrigeration" prominently displayed."

SBA Booklet Discusses Executive Development

Many small business owner-managers don't recognize their deficiencies in developing executives and many don't know how to develop executives, even when they want to, according to the Small Business Administration.

A new SBA booklet, "Executive Development in Small Business," is designed to help the small businessman select, hold and develop the kind of executive talent needed. The booklet may be obtained from the Superintendent of Documents, Government Printing Office, Washington 25, D. C., for 25c a copy.

Another new SBA booklet, available free from SBA field offices, is entitled "How the Federal Mediation and Conciliation Service Helps Small Businessmen." It tells small firms that the FMCS assisted last year in the settlement of 15,000 labor disputes involving 17,000,000 employees.



DODGE & OLCOTT PRESENTS

A WORLD OF FLAVOR

*You are cordially invited
to attend as well the D&O
Hospitality Suite in the Billmore
Hotel during IFT Convention*

**Brought from the far corners
of the earth...processed into
specific forms required by all
the varied segments of the
food industry...**

Our 155th Year of Service



The D&O World of Flavor comes to you through the courtesy of international markets, the D&O Flavor and Product Development Laboratories and the Annual Meeting of the Institute of Food Technologists in Los Angeles, June 27-30. See how a single spice or herb can be prepared in seven different forms for specific flavoring application. See and test the differences between the Essential Oil, Oleoresin, Spiceolate, Spisoresin, Dry Soluble Seasoning, Concentrate and Synthetic Compound of a specific natural product. Visit the D&O Booth, #7 and #8, for your tour of, "A World of Flavor".

DODGE & OLCOTT, INC.

180 Varick Street • New York 14, N. Y.

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ESSENTIAL OILS • AROMATIC CHEMICALS • PERFUME BASES • FLAVOR BASES • DRY SOLUBLE SEASONINGS



Here's Why You Should Buy SPECO Knives & Plates in 1954



For 28 years—like the rare jewel they represent in fine quality and masterful workmanship—SPECO Triumph knives and plates retain their Industry leadership. Here's why:

SPECO C-D Triumph Plates are made of a special wear-resisting stainless alloy, guaranteed to outlast two plates of any other make.

SPECO C-D Triumph Plates have proved themselves the most economical plates available, cutting millions of pounds of meat before sharpening is required.

SPECO'S famed reversible plates give you two plates for the price of one.

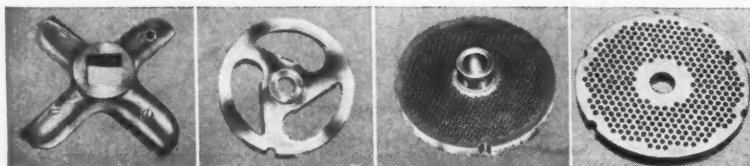
SPECO makes plates and knives in all styles, types and sizes for every purpose and to fit every grinder.

SPECO'S C-D patented spring lock bushing puts an end to loose bushings.

Today there are no delays when ordering from SPECO. . . . We keep a complete stock of knives and plates of all descriptions in readiness. Let us tell you about Speco at NIMPA—Booth No. 1 Palmer House, Chicago, June 13-15.

SPECO Inc.

The Specialty Manufacturers
3946 Willow Road, Schiller Park, Ill.
Phone TUxedo 9-0600 (Chicago)



Literature

Making Stairs and Walks Safe (NL 23): An informative 24-page booklet outlines the fundamentals of stairway safety and gives details on the legal responsibility of building owners in maintaining safe stairways. It tells how to repair worn stairs and describes various types of installations.

Uses of Vermiculite (NL 28): A concise 16-page booklet tells of the adaptability of vermiculite, an all-purpose insulation. It describes its general properties and lists typical current uses in the building, manufacturing and industrial fields. A supplemental 8-page pamphlet shows how this material may be used to solve ventilating problems.

Successful Meat Smoking (NL 29): This comprehensive 20-page booklet deals with the steps involved in smoking ham, bacon and sausage. It discusses construction and capacities of smokehouses and the maintenance of correct air temperatures, humidity and circulation. Heating systems, methods of heating, proper hanging of meats, temperature recorders and smoking materials are also covered.

Truck Refrigeration Efficiency (NL 30): A 12-page booklet describes various bunker installations for the use of dry ice in trucks based on actual tests. It contains tables showing dry ice requirements for various sizes and types of trucks during different months, with similar insulation but different delivery schedules and loads.

Brine Making Method (NL 31): A well-illustrated, 44-page booklet contains detailed charts and illustrations on making brine. It gives the characteristics and requirements of brine and its application in water softening, leather tanning, food canning, soap making, meat packing and refrigeration. Information on the use of a salometer, the analytical analysis of rock salt and the rules for calculating dilution percentage is also included.

Instrument Control of Variables (NL 33) A well-illustrated 24-page booklet gives detailed coverage on the use of industrial instruments and equipment to indicate, record and control temperature, humidity, pressure, vacuum and other variables encountered in the meat industry.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (6-5-54)

Name
Street
City

Livestock and Cattle Trends in the States

Decision of the Oregon Cattlemen's Association to support proposed legislation for an adequate state meat inspection law, financed by public funds, is one of a number of developments affecting the production and marketing of livestock and cattle reported from state capitals.

A committee recommendation adopted by the Oregon cattlemen at their annual convention in Baker put the association on record as being in favor "of the principle of adequate meat inspection." Oregon meat packers and consumer groups have been seeking to enlist support for state legislative enactment next year of a compulsory meat inspection law.

Harold Kummer, president of Kummer Meat Co., Hillsboro, Ore., told the cattlemen's convention that the industry now can assure consumers meat is cheap and nutritious, but cannot assure them it is healthy and wholesome "unless we insist on passage of a meat inspection bill."

Colorado: Although a proposed statewide "tax" on cattle to promote the use of beef failed of enactment in the 1954 state legislature, indications are the issue will be raised again in the 1955 legislative session. Belief that beef consumption can be doubled if cattlemen will awaken to the possibilities of promotion and research has been expressed by Lars Prestaud of Littleton, chairman of the Colorado Cattlemen's Association.

Kansas: Proposals by cattle industry representatives for more state taxes on wheat and lower taxes on cattle have been presented to the State Legislative Council's assessment and taxation committee.

In another Kansas development, the State Livestock Association cited the need for improved truck reciprocity and called for repeal of the state's ton-mile tax. The group, through resolutions adopted at its annual convention in Wichita, also called for improvement in rail schedules to avoid "unnecessary delays" in livestock shipments.

Texas: Initial step toward establishing a statewide committee to attempt to eradicate brucellosis in Texas livestock was taken by 200 representatives of dairymen, beef cattle producers, farm organizations, public health officials, poultry, swine and sheep groups at a meeting at Texas A&M College. Hopes were expressed that a program could be evolved which would be acceptable to dairymen and beef cattle owners alike.



"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Come to
H. J. MAYER'S
HOSPITALITY HEADQUARTERS
Rooms 834-835
Palmer House

Come up for a taste of good, old-fashioned, full-bodied hospitality . . . and bring along your curing and seasoning problems.

BOOTH
No. 95



H. J. MAYER & SONS CO., INC.

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Call on Ac'cent for dependable supply

With capacity now doubled, new packaging plant now completed, Ac'cent achieves greater volume, greater efficiency...and greater economies!

TO ALL FOOD PROCESSORS:

The pictures on this page show why Ac'cent can assure food processors an always dependable supply of pure monosodium glutamate. They show how our production facilities have grown with the steadily increasing demand for monosodium glutamate—in fact, how we have kept ahead of the demand.

In the last two years alone we have more than doubled the capacity of our Ac'cent plant at San Jose, California—the world's largest plant producing monosodium glutamate exclusively. The resulting increase in efficiency has helped to place us in a favorable position on unit costs—an advantage that will help our customers as well as us.

And with a relatively small expansion of facilities we are capable of increasing our present record output at San Jose by another 50 per cent.

At our original plant in Rossford, Ohio, we have increased operational efficiency. This plant's ability to produce monosodium glutamate from four different raw materials is further assurance of a dependable supply.

Better distribution and greater speed of

delivery have resulted from the opening of our new centrally-located 22,000 square-foot warehouse and packaging plant in Chicago.

We believe that the food processing industry is going to continue its amazing growth of the past fifteen years. We believe that in an increasingly competitive market more and more processors are going to turn to monosodium glutamate for that flavor advantage which may be the deciding factor over competing products.

We anticipate a much greater demand in the future for monosodium glutamate—and we are prepared to supply our customers with their full requirements at reasonable prices—any time...any place...and in any amount.

George B. Hamilton

GENERAL MANAGER, AMINO DIVISION

W.C. Johnson

SALES MANAGER, FOOD PROCESSING DEPARTMENT

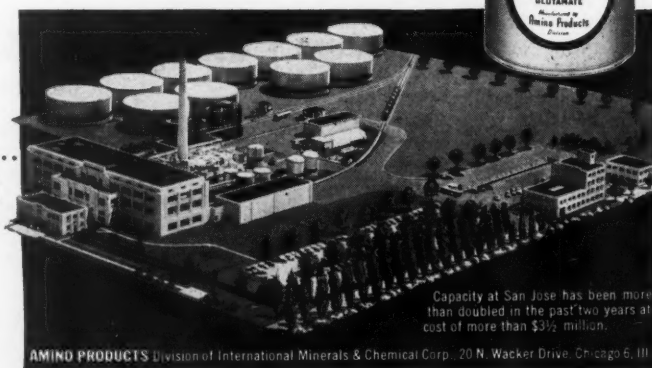
Ac'cent®
PURE MONOSODIUM GLUTAMATE
...builds natural food flavor!



Our new 22,000 square-foot warehouse and packaging plant in Chicago assures efficient distribution and quick delivery.



Our Rossford, Ohio, plant—where we started—can produce from four different raw materials.



Capacity at San Jose has been more than doubled in the past two years at cost of more than \$3½ million.

AMINO PRODUCTS Division of International Minerals & Chemical Corp., 20 N. Wacker Drive, Chicago 6, Ill.

Fifth Week of Gains in Meat Output; Hogs Heaviest for May in 7 Years

PRODUCTION of meat under federal inspection for the week ended May 29 continued the increase in weekly output which began five weeks ago. Total production as reported by the U. S. Department of Agriculture

The output of beef rose to 190,400,000 lbs. in a small rise over the 189,200,000 lbs. produced the week before, but did not measure up to the 23 per cent increase in cattle kill compared with a year earlier. Last

for the week compared with a year earlier.

The output of pork at 127,100,000 lbs. for the week was only about 100,000 lbs. less than that for the previous week despite the comparatively smaller kill of the animals. Last year's pork production totaled 117,800,000 lbs. from only 3,000 fewer hogs killed, which indicated considerably lighter average weights. Production of lamb was 30,700,000 lbs. compared with 30,900,000 lbs. the week before and 31,000,000 lbs. a year earlier.

Lamb and mutton production was 11,700,000, 11,800,000 and 10,400,000 lbs. for the three weeks, respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 29, 1954, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
May 29, 1954	362	190.4	161	20.9	842	127.1	261	11.7	350
May 22, 1954	359	189.2	144	18.7	846	127.2	263	11.8	347
May 30, 1953	295	162.7	115	15.5	839	117.5	230	10.4	306

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
May 29, 1954	960	526	235	130	262	151	93	45	13.9
May 22, 1954	965	527	235	130	261	150	94	45	14.0
May 30, 1953	976	552	242	135	248	140	93	45	14.9

reached 350,000,000 lbs. for a 1 per cent increase over the previous week and 14 per cent above the 306,000,000 lbs. in the corresponding period of last year.

Production of beef was up slightly despite the declining average weights of cattle slaughtered. Hog averages worked the other way and were the highest for any May week since 1947.

year's beef output for the same period was 162,700,000 lbs., or only 15 per cent under that for the week immediately under study.

Production of veal amounted to 20,900,000 lbs. for a modest increase over the week before, but was almost 35 per cent more than the 15,500,000 lbs. produced in the same 1953 period. Calves averaged less in weight

HOG CUTTING VALUES PLUNGE TO LOWEST IN WEEKS

(Chicago costs and credits, first two days of the week)

Declining prices on pork, coupled with higher prices paid for live hogs, drove cutting values to their lowest in weeks. Light hogs felt the pressure to the least degree while heavies plunged a dollar and more in sweeping declines on meat from such animals.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per lbs.	Value			Pct. live wt.	Price per lbs.	Value			Pct. live wt.	Price per lbs.	Value		
		per cwt.	per cwt.	per cwt.			per cwt.	per cwt.	per cwt.			per cwt.	per cwt.	per cwt.
		live	fin.	yield			live	fin.	yield			live	fin.	yield
Skinned hams	12.7	55.3	\$ 7.02	\$10.12	12.7	53.8	\$ 6.83	\$ 9.57	\$10.12	13.0	52.3	\$ 6.80	\$ 9.56	\$10.12
Picnics	5.7	34.3	1.06	2.78	5.5	33.3	1.06	2.60	2.21	5.4	28.8	1.06	2.21	2.21
Boston butts	4.2	30.6	1.66	2.42	4.1	34.6	1.42	2.00	1.93	4.1	34.1	1.40	1.93	1.93
Loins (blade in)	10.1	58.4	5.90	8.53	9.8	50.4	4.94	7.00	5.40	9.6	39.4	3.78	5.40	5.40
Lean cuts			\$16.54	\$23.85			\$15.06	\$21.17				\$13.54	\$19.10	
Bellies, R. P.	11.0	51.0	5.61	8.06	9.5	48.3	4.59	6.52	4.0	44.3	1.77	2.62	2.62	2.62
Bellies, D. S.					2.1	29.4	.62	.88	8.6	29.4	2.50	3.46	3.46	3.46
Fat backs					3.2	12.1	.39	.55	4.6	12.3	.57	.78	.78	.78
Jowls	1.7	19.4	.33	.49	1.7	19.4	.33	.48	1.9	19.4	.38	.54	.54	.54
Raw leaf	2.3	17.7	.41	.57	2.2	17.7	.40	.56	2.2	17.7	.40	.56	.56	.56
P.S. lard, rd. wt.	14.9	17.3	2.58	3.72	13.4	17.3	2.32	3.24	11.6	17.3	2.01	2.75	2.75	2.75
Fat cuts and lard			\$ 8.93	\$12.84			\$ 8.65	\$12.23			\$ 7.72	\$10.71		
Spareribs	1.6	45.6	.73	1.05	1.6	36.1	.58	.83	1.6	26.6	.43	.59	.59	.59
Regular trim.	3.3	21.6	.71	1.02	3.1	21.6	.67	.91	2.9	21.6	.63	.89	.89	.89
Feet, tails, etc.	2.0	14.2	.28	.41	2.0	14.2	.28	.40	2.0	14.2	.28	.40	.40	.40
Offal & misc.			.80	1.15			.80	1.14			.80	1.13		
TOTAL YIELD														
& VALUE	69.5		\$27.99	\$40.32	71.0		\$26.03	\$36.68	71.5		\$23.40	\$32.82		
		Per cwt.					Per cwt.				Per cwt.			
Cost of hogs			\$27.13				\$26.33				\$25.63			
Condemnation loss			.13				.13				.13			
Handling and overhead			1.87				1.65				1.61			
TOTAL COST PER CWT.			29.13	41.91			28.11	39.51			27.27	38.14		
TOTAL VALUE			27.99	40.32			26.03	36.68			23.40	32.82		
Cutting margin			\$1.14	\$1.59			\$2.08	\$2.83			\$3.87	\$5.32		
Margin last week			.88	1.24			1.70	2.60			2.87	3.86		

APRIL MEAT GRADING

Meats and meat products graded and certified by the U. S. Department of Agriculture in April, with comparisons ("000" omitted):

	Apr. 1954	Mar. 1954	Apr. 1953
Beef	485,598	497,947	503,154
Veal and calf	20,733	19,584	16,379
Lamb, yearling and mutton	19,782	22,160	21,067
Total	526,113	539,691	540,600
All other meats and lard	18,819	38,624	15,024
Grand total	544,932	578,315	555,624

Note: On February 6, 1953, grading of all meats was restored to a voluntary basis.

CANADIAN STORAGE STOCKS

Cold storage holdings in Canada on May 1, 1954, with comparisons, as reported to THE NATIONAL PROVISIONER, in 1,000 lbs.:

Commodity	May 1 1954	Apr. 1 1954	May 1 1953	5-year Average May 1
Beef, frozen	10,119	12,800	32,471	15,200
Veal, frozen	3,143	1,893	2,300	2,060
Pork, frozen	29,974	25,246	55,349	37,295
Mutton & Lamb, froz.	1,938	1,674	1,935	1,749

*Preliminary. †Revised.

Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	June 1, 1954
Prime, 600/700	49½
Choice, 500/700	39 @39½
Good, 700/800	39
Good, 700/800	36½ @37
Commercial cows	27½
can. & cut. cows	22½
Bulls	28½

STEER BEEF CUTS

Prime:	
Hindquarter	53.0 @54.0
Forequarter	31.0 @32.0
Round	44.0 @45.0
Trimmed full loins	85.0 @88.0
Foreshank	18.0 @20.0
Brisket	27.0 @29.0
Rib	48.0 @50.0
Short plate	16.0 @17.0
Flanks (rough)	17.0 @18.0
Choice:	
Hindquarter	48.0 @49.0
Forequarter	30.0 @31.0
Round	44.0 @45.0
Trimmed full loin	71.0 @72.0
Regular chuck	33.0 @35.0
Foreshank	18.0 @20.0
Brisket	27.0 @30.0
Rib	48.0 @50.0
Short plate	16.0 @17.0
Flanks (rough)	17.0 @18.0
Good:	
Round	42.0 @43.0
Regular chuck	30.0 @32.0
Brisket	26.0 @28.0
Rib	43.0 @45.0
Loins	60.0 @63.0

COW & BULL TENDERLOINS

3/4 in. range cows (frozen)	57
3/4 range cows (frozen)	65
4/5 range cows (frozen)	70
5/8 range cows (frozen)	80
Bulls, 5/8 (frozen)	85

BEEF HAM SETS

Knuckles	43
Insides	43
Outsides	40

CARCASS LAMB

(L.c.l. prices)

Prime, spring 40/45	50 @51
Prime, spring 45/50	50 @51
Prime, spring 40/45	49 @50
Choice, spring 40/45	49 @50
Choice, spring 45/50	49 @50
Good, 40/50	46 @49

SAUSAGE MATERIALS— FRESH

Pork trim., reg. 40% bbls.	24
Pork trim., guar. 50% lean, bbls.	24½-25½
Pork trim., 80% lean, bbls.	35-36
Pork trim., 95% lean, bbls.	54
Pork cheek meat, trim., bbls.	40
Pork head meat	28 @30
C.C. cow meat, bbls.	34
Bull meat, bon'ts, bbls.	35½ @36
Beef trimmings, 75/85, bbls.	26½ @27
Beef trimmings, 85/90, bbls.	29
Bon'ts chucks, bbls.	32½
Beef cheek meat, trim., bbls.	24½ @25
Beef head meat, bbls.	21
Shank meat, bbls.	35½
Veal trim., bon'ts, bbls.	34 @35

FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/14	56½ @57½
Hams, skinned, 14/16	54½ @55
Pork loins, regular	61 @62
Pork loin, boneless, 100's	70
Shoulders, under 16 lbs., 100's	36
Picnics, 4/6 lbs., loose	36½ @37
Picnics, 6/8 lbs., loose	34 @34½
Pork livers	16 @16½
Boston butts, 4/8 lbs.	44 @45
Tenderloins, fresh, 10's	85
Neck bones, bbls.	15½ @16
Brains, 10's	16
Ears, 30's	17 @17½
Snouts, lean in, 100's	13 @14
Feet, s.c., 30's	8½ @9

BEEF PRODUCTS

Tongues, No. 1	29 @31
Hearts, regular	17½
Livers, selected	26 @28
Livers, regular	20 @22½
Tripe, scalded	6½ @7½
Tripe, cooked	8
Lips, scalded	10
Lips, unsalted	8
Lungs	7½ @7½
Melts	7½ @7½
Udders	5½ @6 5/8

FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	33 @40
Veal breads, under 12 oz.	55 @55
12 oz. up	90 @95
Calf tongues, 1/down	24 @30
Ox tails, under ¼ lb.	8 @12
Over ¼ lb.	12 @15

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	61 @67
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	64 @70
Hams, skinned, 16/18 lbs., wrapped	59 @66½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	62 @68½
Bacon, fancy, trimmed, brisket off, 5/10 lbs., wrapped	65 @69½
Bacon, fancy square cut, seedless 2/14½ lbs., wrapped	60 @67
Bacon, No. 1 sliced, 1-lb. open-faced layers	65 @75

VEAL—SKIN OFF

(Carcass)

(L.c.l. prices)

Prime, 80/110	42.00 @44.00
Prime, 110/150	42.00 @43.00
Choice, 80/110	39.00 @41.00
Choice, 110/150	38.00 @40.00
Good, 80/110	35.00 @37.00
Good, 110/150	37.00 @39.00
Commercial, all wts.	32.00 @35.00

CARCASS MUTTON

(L.c.l. prices)

Choice, 80/110	18
Good, 70/down	17

SAUSAGE CASINGS

(L.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1½ in.	55 @ 65
Domestic rounds, over 1½ in., 140 pack	75 @1.10
Export rounds, wide, over 1½ in.	1.35 @1.65
Export rounds, medium, 1½ @1½ in.	85 @1.10
Export rounds, narrow, 1½ in. under	1.00 @1.25
No. 1 weas., 24 in. up	12 @ 14
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands	7 @ 10
Middles, sew., 1½/2 in.	90 @1.25
Middles, select, wide, 2½/2½ in.	1.25 @1.65
Middles, extra select, 2½/2½ in.	1.95 @2.25
Middles, extra select, 2½ in. & up	2.75 @3.25
Beef bungs, exp., No. 1.	23 @ 32
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 29 mm. & dn.	4.00 @4.25
Narrow, mediums, 29 @32 mm.	3.65 @4.15
Medium, 32 @35 mm.	2.75 @3.10
Spec. med., 35 @38 mm.	2.00 @2.40
Export bungs, 34 in. cut	43 @ 47
Large prime bungs, 34 in. cut	27 @ 40
Medium prime bungs, 34 in. cut	23 @ 30
Small prime bungs	12 @ 19
Middles, 1 per set, cap. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.00 @4.75
24/26 mm.	4.00 @4.65
22/24 mm.	4.00 @4.45
20/22 mm.	3.00 @3.25
18/20 mm.	1.75 @2.25
16/18 mm.	1.25 @1.35

DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	93 @ 95
Thuringer	47 @51
Farmer	76 @78
Holsteiner	77 @79
B. C. Salami	87 @93
Genoa style salami, ch.	99 @1.01

WELCOME!

You are most cordially invited to come and see us at our hospitality room. For you the door is always open. Come in to talk, or rest... or just to say "hello". We'll be looking forward to seeing you in room 893 in the Palmer House at the National Independent Meat Packers Association Convention in Chicago.



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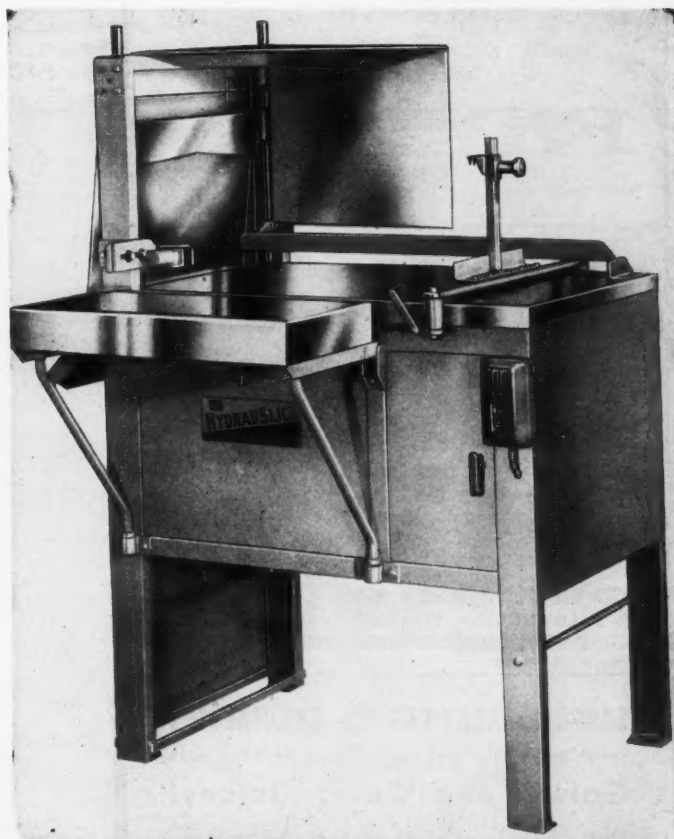
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Chicago 10, Illinois

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog cas.	50½
Pork sausage, sheep cas.	55 @59
Frankfurters, sheep cas.	55 @55½
Frankfurters, skinless	44½ @45½
Bologna (ring)	43½ @46
Bologna, artificial cas.	37½ @39½
Smoked liver, hog bungs.	48½ @49½
New Eng. lunch, spec.	66 @75
Sausage	39
Polish sausage, smoked	52½ @61
Pickle & Pimiento loaf	38½ @41½
Olive loaf	39½ @44½
Pepper loaf	46½ @61½
Smoke snacks	53½
Smoke links	64½

SPICES

(Basis Chgo., orig. bbls., bags, (bales)

	Whole	Ground
Allspice, prime	73	81
Resitful	77	85
Chili Powder	47	47
Chili Pepper	47	47
Cloves, Zanzibar	75	82
Cloves, Jam., unbl.	40	46
Mace, fancy, Banda	1.80	1.52
West Indies	1.52	1.69
East Indies	1.69	1.69
Mustard flour, fancy	37	37
No. 1	33	33
West India Nutmeg	50	50
Paprika, Spanish	51	51
Pepper, Cayenne	54	54
Red. No. 1	53	53
Pepper, Packers	85	95
Malibar	75	84
Black Lampung	75	84

SEEDS AND HERBS

(L.c.l. prices)

	Ground	Whole for Sausage
Caraway seed	27	30
Cominos seed	26	30
Mustard seed, fancy	23	23
Yellow American	17	17
Oregano	37	44
Coriander, Morocco	15	15
Natural No. 1	15	19
Marjoram, French	40	47
Sage, Dalmatian	56	64
No. 1	56	64

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Saltpeter, n. ton, f.o.b. N.Y.	11.25
Bbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	28.00
f.o.b. warehouse, Chgo.	20.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chicago	26.06
Sugar	
Raw, 96 basis, f.o.b. N.Y.	6.10
Refined standard cane gran., basis	8.65
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.40
Cerelose, Reg. 253	7.50
Ex-Whse. Chicago	7.50

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 1	San Francisco June 1	No. Portland June 1
FRESH BEEF (Carcass)			
STEER:			
500-600 lbs.	\$40.00@41.00	\$42.00@44.00	\$40.00@42.50
600-700 lbs.	39.00@40.00	40.00@42.00	40.00@42.00
Good:			
350-500 lbs.	37.00@39.00	40.00@41.00	40.00@41.00
600-700 lbs.	36.00@38.00	39.00@41.00	39.00@40.00
Commercial:			
350-500 lbs.	35.00@37.00	35.00@38.00	35.00@38.00
COW:			
Commercial, all wts.	26.00@29.00	28.00@31.00	28.00@33.00
Utility, all wts.	25.00@28.00	25.00@30.00	27.00@31.00
FRESH CALF (Skin-Off)			
Choice:			
200 lbs. down	40.00@42.00	39.00@42.00	41.00@43.00
Good:			
200 lbs. down	38.00@41.00	39.00@42.00	39.00@42.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	47.00@49.00	45.00@47.00	47.00@50.00
50-60 lbs.	44.00@46.00	43.00@45.00	None quoted
Choice:			
40-50 lbs.	47.00@49.00	45.00@47.00	47.00@50.00
50-60 lbs.	44.00@46.00	43.00@45.00	None quoted
Good, all wts.	44.00@46.00	42.00@45.00	None quoted
MUTTON (EWE):			
Choice, 70 lbs. down	18.00@21.00	17.00@24.00	15.00@19.00
Good, 70 lbs. down	18.00@21.00	17.00@24.00	15.00@19.00
FRESH PORK CARCASSES:			
	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	42.00@44.00	None quoted
120-160 lbs.	42.50@44.50	40.00@42.00	41.00@43.00
LOINS:			
8-10 lbs.	59.00@64.00	68.00@70.00	64.00@67.00
10-12 lbs.	59.00@64.00	66.00@69.00	63.00@67.00
12-16 lbs.	59.00@64.00	64.00@66.00	62.00@66.00
FRESH PORK CUTS No. 1:			
	(Smoked)	(Smoked)	(Smoked)
PICNICS:			
4-8 lbs.	41.00@46.00	44.50@48.00	45.00@50.00
HAMS, Skinned:			
12-16 lbs.	60.00@64.00	63.00@70.00	64.00@68.00
16-18 lbs.	60.00@63.00	63.00@69.00	63.00@68.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	64.00@71.00	68.00@74.00	71.00@78.00
8-10 lbs.	62.00@69.00	70.00@75.00	69.00@74.00
10-12 lbs.	58.00@65.00	64.00@70.00	68.00@72.00
LARD, Refined:			
1-lb. cartons	24.00@25.25	24.00@25.00	22.50@25.00
50-lb. cartons and cans	22.00@24.50	23.00@24.00	None quoted
Tierces	20.50@24.00	22.00@23.50	21.50@24.00

In **MINNEAPOLIS** as in **GÖTEBORG . . .**

fine sausage-makers use natural casings!



You'll make your best
RING SAUSAGE with

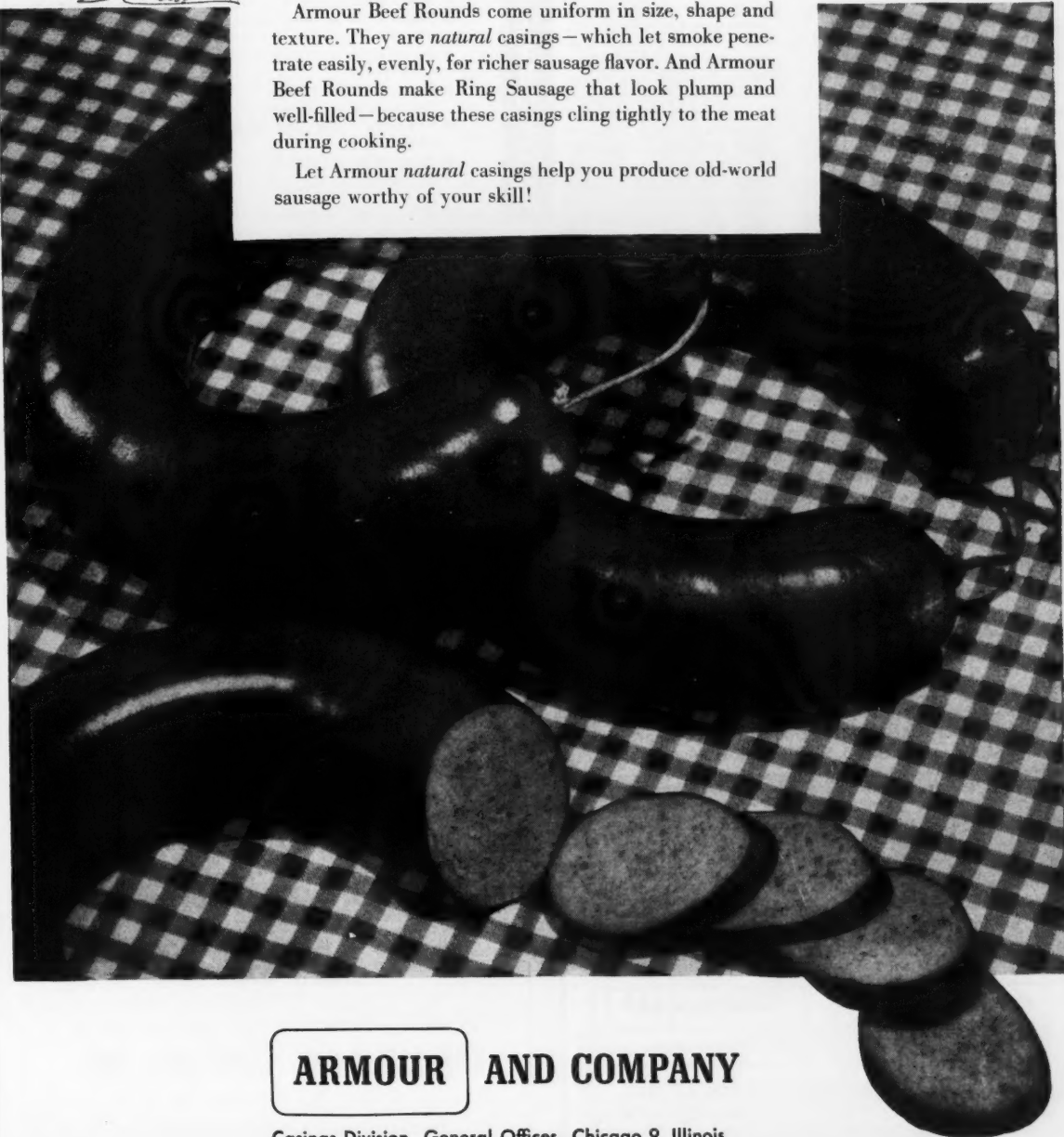
ARMOUR BEEF ROUNDS!

Many fine sausage-makers in Minneapolis who are noted for the *old-world flavor and quality* of their Ring Sausage will tell you they use Armour Beef Rounds.

And here are the reasons *they* give!

Armour Beef Rounds come uniform in size, shape and texture. They are *natural casings* — which let smoke penetrate easily, evenly, for richer sausage flavor. And Armour Beef Rounds make Ring Sausage that look plump and well-filled — because these casings cling tightly to the meat during cooking.

Let Armour *natural casings* help you produce old-world sausage worthy of your skill!



ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois



VAPOWALL

Low-Temperature Pipe Insulation

STAYS WATERPROOF...INSULATES PERMANENTLY



Wherever high humidity is a problem, moisture-proof Vapo-Wall is the self-sufficient vapor barrier. Brine, ammonia and cold water lines get permanent protection from this low-cost pipe insulation. Vapo-Wall won't swell, soften, freeze or waterlog . . . maintains its original insulating efficiency. Hose it down frequently for sanitation. Vapo-Wall ignores water . . . can even be installed on wet lines.

MADE OF
STYROFOAM

Mr. Meat Packer . . . here's why you need Vapo-Wall:

- ★ Vapo-Wall has a permanent "K" factor of .23 to .25
- ★ Vapo-Wall costs less to install and maintain
- ★ Vapo-Wall is non-toxic . . . doesn't absorb odors
- ★ Vapo-Wall will not attract vermin . . . has no food value
- ★ Vapo-Wall is tough . . . unaffected by sudden temperature changes
- ★ Vapo-Wall can cut cooling losses as much as 90%
- ★ Vapo-Wall is strong . . . lightweight . . . easy to install

Available in all standard sizes of pipe and fitting covers. Tank and vessel covers cut to order. Send for free booklet and price information today.



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Houston, Texas

WOodcrest 1753

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YOUR NEAREST DISTRIBUTOR

NOCON PACKINGHOUSE CLEANERS

SAVE TIME—LABOR—MATERIAL!

NOCON*PACKINGHOUSE*CLEANER is an all purpose cleaner and is used in all operations of a meat packing plant. For killing floors, walls, meat trucks, trolleys, hooks, pans, also aluminum cleaner.

NOCON-HOG-SCALD

CUTS SHAVING TIME AS MUCH AS 50%

GUARANTEED UNCONDITIONALLY

Fast — Economical — Saves Labor — Produces cleaner snouts, whiter carcasses free from scurf and slime. Approved for use by the U. S. Department of Agriculture. A trial order will convince you.

NOCON— #44 HEAVY DUTY Smoke House Cleaner

the fastest, most economical labor-saving smokehouse cleaner presently on the American market.

SAVE TIME—LABOR—MATERIAL!



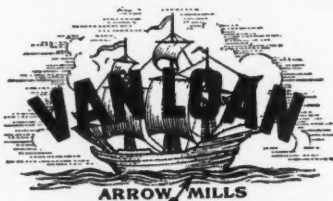
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NOCON PRODUCTS CORPORATION
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AND GRINDERS OF
"QUALITY SPICES FOR GENERATIONS"

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HOSPITALITY HEADQUARTERS

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IMPORTERS, MANUFACTURERS AND GRINDERS
OF "QUALITY SPICES FOR GENERATIONS"

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS

WEDNESDAY, JUNE 2, 1954

REGULAR HAMS		Frozen
Fresh or F.F.A.		
8-10	54 1/2 n	54 1/2 n
10-12	54 1/2 n	54 1/2 n
12-14	52 1/2 n	52 1/2 n
14-16	51 1/2 n	51 1/2 n
16-18	49 1/2 n	49 1/2 n
18-20	47 1/2 n	47 1/2 n
20-22	44 1/2 n	44 1/2 n

SKINNED HAMS		Frozen
Fresh or F.F.A.		
10-12	56 1/2 @ 57	56 1/2 @ 57
12-14	55	55
14-16	54	54
16-18	52	52
18-20	50	50
20-22	47	47
22-24	43 n	43 n
24-26	40	40
25-30	38 1/2 @ 38 1/2	38 1/2 n
25/up, 2's	35 1/2	35 1/2 n

PICNICS		Frozen
Fresh or F.F.A.		
4-6	36b	36n
6-8	34	34
8-10	29 1/2	29n
10-12	26	26
12-14	26	26
8/up, 2's in 26		26

OTHER CELLAR CUTS		Fresh or Frozen	Cured
Square	70	28n	
Jowl butts	22	21 1/2 n	
S. P. jowls		21n	

LARD FUTURES PRICES

FRIDAY, MAY 28, 1954

Open	High	Low	Close
July 17.00	17.42 1/2	16.92 1/2	17.40
Sept. 14.70	14.97 1/2	14.62 1/2	14.90
Oct. 13.65	13.90	13.60	13.80
Nov. 12.55	12.80	12.55	12.80a
Dec. 12.67 1/2	12.92 1/2	12.65	12.87 1/2 b
Sales: 15,280,000 lbs.			
Open Interest, at close Thurs., May 27th: July 841, Sept. 549, Oct. 282, Nov. 222, and Dec. 80 lots.			

MONDAY, MAY 31, 1954

Memorial Day (Legal Holiday)
No trading in lard futures

TUESDAY, JUNE 1, 1954

July	17.60-65	18.05	17.55	18.05
Sept.	14.95	15.12 1/2	14.85	15.12 1/2
-15.00				
Oct. 14.00	14.00	13.80	14.00a	
Nov. 12.75	13.00	12.75	13.00a	
Dec. 12.95	13.05	12.85	13.05a	
Sales: 16,760,000 lbs.				
Open Interest, at close Fri., May 28th: July 850, Sept. 591, Oct. 288, Nov. 223, and Dec. 81 lots.				

WEDNESDAY, JUNE 2, 1954

July	18.17 1/2	18.20	17.85	17.90
-20				
Sept.	15.12 1/2	15.15	14.87 1/2	14.90
-15				
Oct. 13.90	13.95	13.77 1/2	13.85a	
Nov. 12.80	12.85	12.80	12.80	
Dec. 12.75 1/2	12.95	12.72 1/2	12.75	
Sales: 13,520,000 lbs.				
Open Interest at close Tues., June 1st: July 850, Sept. 623, Oct. 290, Nov. 230, and Dec. 86 lots.				

THURSDAY, JUNE 3, 1954

July	17.70	18.10	17.57 1/2	17.97 1/2
-62 1/2				
Sept.	14.65	14.87 1/2	14.55	14.70
-57 1/2				
Oct. 13.60	13.80	13.50	13.70a	
Nov. 12.60	12.67 1/2	12.55	12.55	
Dec. 12.55	12.70	12.55	12.65a	
Sales: 14,500,000 lbs.				
Open Interest at close Wed., June 2nd: July 873, Sept. 638, Oct. 306, Nov. 231, and Dec. 93 lots.				

BELLIES

(Square Cut)

Green		Cured
6-8	52n	53 1/2 n
8-10	51 1/2	53n
10-12	47 @ 47 1/2	48 1/2 @ 49
12-14	44	45 1/2 n
14-16	40 1/2	42n
16-18	40	41 1/2 n
18-20	36 1/2	38n

GR. AMN.

BELLIES

D. S.		BELLIES
Clear		
18-20	32n	31a
20-25	31	31a
25-30	29	30 1/2 a
30-35	23 1/2	27 1/2 a
35-40	23 1/2 n	24 1/2 a
40-50	23a	23 1/2 a

FAT BACKS

Fresh or Frozen		Cured
6-8	13 1/2 n	13 1/2 n
8-10	13 1/2 n	13 1/2 n
10-12	13 1/2 n	13 1/2 @ 13 1/2
12-14	14n	14 1/2
14-16	15n	15 1/2
16-18	15n	15 1/2 @ 15 1/2
18-20	15n	15 1/2 @ 15 1/2
20-25	15n	15 1/2 @ 15 1/2

BARRELED PORK

Clear Fat Back		Pork
30/40	41n	60/70.....39n
40/50	41n	70/80.....38n
50/60	41n	80/100.....37n
		100/125.....

CALIFORNIA STATE INSPECTED KILL

State inspected slaughter of livestock in California during April was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	34,804
Calves	25,700
Hogs	8,538,558
Sheep	33,533

Meat and lard production for April:

	Lbs.
Sausage	4,004,700
Pork and beef	8,538,558
Lard and substitutes	526,730
Total	11,159,988

As of April 30, California had 112 meat inspectors. Plants under state inspection totaled 323, and plants under state approved municipal inspection totaled 88.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$21.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	21.50
Kettle rend., tierces, f.o.b. Chicago	22.50
Leaf, kettle rend., tierces, f.o.b. Chicago	22.50
Lard flakes	23.12 1/2
Neutral tierces, f.o.b. Chgo.	23.12 1/2
Standard shortening* N. & S.	22.50
Hydrogenated shortening, N. & S.	23.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
May 28	18.75n	17.00n	18.00n
May 29	18.75n	17.00n	18.00n
May 31	Holiday—no trading.		
June 1	19.25n	17.25n	18.25n
June 2	19.12 1/2 n	17.12 1/2 a	18.12 1/2 n
June 3	19.00n	17.00a	18.00n

a - asked, b - bid n - nominal

✓ STOCKINETTES ✓ BEEF SHROUDS ✓ FOR SATISFACTION SPECIFY **E-Z FIT** STOCKINETTES

Write for FREE SAMPLES and PRICES. Also to have your name placed on our regular mailing list.

ALLIED

ALLIED MANUFACTURING CO.
DES MOINES, IOWA

KOCH Engineers SAVE You Money!



Planning to build a new plant, expand, or modernize? Qualified KOCH Engineers can help you. Drawings, plant layouts, equipment recommendations, ideas furnished without charge or obligation. Tell us your problems.

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HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



- WILLIAM G. JOYCE, Boston, Mass.
- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

BEEF • PORK • SAUSAGE

HUNTERIZED SMOKED AND CANNED HAM



Ups beef flavor!

• More "beefiness" for "beef" products? Then do as leading makers of bouillon cubes and gravy bases do—add *more* rich braised beef goodness with Huron HVP. This natural product made from wheat gives—and extends—beef flavor to any prepared or processed food product. Comes in a number of forms to meet any manufacturing need. Huron's Technical Service will gladly help you use HVP to your sales advantage. Huron Milling Co., 9 Park Place, New York City 7.

HURON HVP

HYDROLYZED VEGETABLE PROTEINS

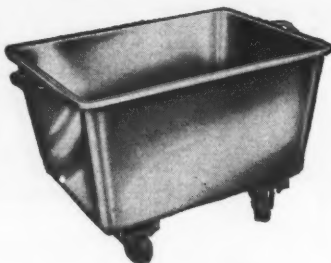
The flavor of meat from wheat

STANcase STAINLESS STEEL EQUIPMENT

STANcase JUNIOR MODEL No. 9

Overall Dimensions:
35 3/4" x 21"
19" Height

CAPACITY—225 LBS.



MODEL NO. 9—the smallest of the STANcase MEAT TRUCKS—is a splendid utility truck whose compact size and maneuverability recommends it for the job in tight quarters. (Other STANcase Trucks are available with capacities of: 2,000 lbs., 1,200 lbs., 800 lbs., and 500 lbs.) Ruggedly constructed for long-life service of Stainless Steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. WRITE FOR DESCRIPTIVE LITERATURE.

FULLY APPROVED BY HEALTH AUTHORITIES

Manufactured by

THE STANDARD CASING CO., INC., 121 Spring St., N. Y. 12

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	June 1, 1954
	Per Cwt.
	Western
Prime, 600/800	\$43.00@45.00
Prime, 800/900	41.00@43.00
Choice, 600/800	39.00@41.00
Choice, 800/900	38.00@39.00
Good, 500/700	36.00@38.00
Steer, commercial	32.00@34.00
Cow, commercial	29.00@33.00
Cow, utility	25.00@29.00

BEEF CUTS

	City
Prime:	
Hindqtrs., 600/800	54.0@ 60.0
Hindqtrs., 800/900	52.0@ 54.0
Rounds, flank off.	48.6@ 49.0
Rounds, diamond bone,	
flank off	49.0@ 51.0
Short loins, untrim.	80.0@ 90.0
Short loins, trim.	103.0@120.0
Flanks	16.0@ 18.0
Ribs (7 bone cut)	58.0@ 65.0
Arm chucks	35.0@ 36.0
Briskets	33.0@ 35.0
Plates	15.0@ 17.0
Forequarters (Kosher)	37.0@ 39.0
Arm chucks (Kosher)	48.0@ 49.0
Briskets (Kosher)	33.0@ 35.0

Choice:

Hindqtrs., 600/800	52.0@56.0
Hindqtrs., 800/900	50.0@51.0
Rounds, flank off	47.0@48.0
Rounds, Diamond, bone	
flank off	48.0@49.0
Short loins, untrim.	65.0@78.0
Short loins, trim.	80.0@92.0
Flanks	16.0@18.0
Ribs (7 bone cut)	52.0@58.0
Arm chucks	34.0@36.0
Briskets	33.0@35.0
Plates	15.0@17.0
Forequarters (Kosher)	35.0@37.0
Arm chucks (Kosher)	35.0@38.0
Briskets (Kosher)	33.0@35.0

FANCY MEATS

	Cwt.
Veal breads, under 6 oz.	\$35.00
6 to 12 oz.	49.00@51.00
12 oz. up	95.00@96.00
Beef livers, selected	30.00@32.00
Beef kidneys	12.00
Oxtails, over 3/4 lb.	13.00@14.00

LAMBS

	(L.C.I. prices)	City
Prime, 30/40	\$40.00@50.00	
Prime, 40/45	49.00@50.00	
Prime, 45/55	48.00@49.00	
Choice, 30/40	48.00@49.00	
Choice, 40/45	48.00@50.00	
Choice, 45/55	47.00@48.00	
Good, 30/40	None quoted	
Good, 40/45	45.00@47.00	
Good, 45/55	None quoted	
	Western	
Prime, 40/45	\$45.00@48.00	
Prime, 45/50	45.00@46.00	
Prime, 50/55	45.00@48.00	
Choice, 55/down	45.00@47.00	
Good, all wts.	38.00@42.00	
Spring, Ch&Pr 55/down	47.00@52.00	

FRESH PORK CUTS (L.C.I. prices)

	Western
Pork loins, 8/12	\$60.00@62.00
Pork loins, 12/16	55.00@56.00
Hams, sknd., 14/down	60.00@62.00
Boston butts, 4/8 lbs.	47.00@49.00
Spareribs, 3/down	52.00@55.00
Pork trim., regular	50.00
Pork trim., spec. 80%	49.00
	City
Hams, sknd., 14/down	\$63.00@65.00
Pork loins, 8/12	65.00@67.00
Pork loins, 12/16	58.00@58.00
Picnics, 4/8	45.00@46.00
Boston butts, 4/8 lbs.	51.00@53.00
Spareribs, 3/down	56.00@58.00

VEAL—SKIN OFF (L.C.I. prices)

	Western
Prime, 80/110	\$42.00@45.00
Prime, 110/150	40.00@44.00
Choice, 50/80	30.00@33.00
Choice, 80/110	38.00@42.00
Choice, 110/150	35.00@39.00
Good, 50/80	30.00@33.00
Good, 80/110	34.00@37.00
Good, 110/150	32.00@36.00
Commercial, all wts.	29.00@32.00

DRESSED HOGS

	(L.C.I. prices)
80 to 95 lbs.	\$41.25@43.75
95 to 115 lbs.	41.25@43.75
115 to 125 lbs.	41.25@43.75
125 to 140 lbs.	41.25@43.75

BUTCHERS' FAT

	Cwt.
Shop fat	\$1.75
Breast fat	2.25
Inedible suet	2.50
Edible suet	2.50

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, June 2, were reported as follows:

CATTLE:

Steers, ch. & pr.	\$25.00 only
Steers, choice	22.50@23.50
Steers, good	20.00@22.00
Steers, com'l	17.50@19.50
Hefers, choice	21.50@23.00
Hefers, com'l & gd.	16.00@20.00
Cows, com'l & gd.	None rec.
Cows, util. & com'l	12.00@15.00
Cows, can. & cut.	9.00@11.50
Bulls, util. & com'l	13.50@16.75
Bulls, good	None rec.

HOGS:

Choice, 190/220	25.50@26.50
Choice, 220/240	25.50@26.50
Good, 240/270	24.00@25.75
Good, 270/300	22.25@24.50
Sows, 400/down	19.25@22.75
LAMBS (Spring):	
Choice & pr.	26.00@26.75

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended May 22, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS Up to 1000 lbs.	VEAL CALVES Good and Choice	HOGS* Grade B ¹ Dressed	LAMBS Good Handyweights
	1954	1954	1954	1954
Toronto	\$19.75	\$19.25	\$23.50	\$36.50
Montreal	20.25	20.25	19.70	37.00
Winnipeg	18.76	18.50	21.61	34.62
Calgary	18.45	19.13	20.88	34.00
Edmonton	18.60	18.40	23.00	34.50
Lethbridge	18.12	18.75		33.75
Pr. Albert	17.50	18.10	22.50	33.50
Moose Jaw	17.00	18.25	18.00	33.00
Saskatoon	17.25	18.35	22.50	33.25
Regina	16.95	17.95	22.30	33.50
Vancouver	19.00	18.75	21.00	32.25

*Dominion Government premiums not included.

This kind of clarity in Gelatin . . .
means extra eye appeal for Jellied Meats



SWIFT'S
Superclear
Gelatin

One trial
is better than a thousand claims



Another of Swift's Products
for the Food Industry

One picture is worth a thousand words . . . and one trial will convince you that the clarity of Swift's SUPERCLEAR lends *real* freshness and eye appeal to your jellied meats.

Swift's SUPERCLEAR is a specialized gelatin . . . one that is especially manufactured to afford the proper strength, firm set, greater stability and high standard of clarity for attractive appetizing jellied meats. Because it is a closely controlled, high-strength gelatin, SUPERCLEAR goes farther, sets faster and holds up longer.

One trial is better than a thousand claims . . . Write for further information on a trial quantity—see how specialized SUPERCLEAR can speed your production and stimulate your sales.

USE THIS COUPON FOR FURTHER INFORMATION

SWIFT & COMPANY, Gelatin Department
4115 Packers Avenue
Chicago 9, Illinois

Please send us:

- ☐ Information on Swift's SUPERCLEAR Gelatin.
- ☐ 100# trial drum of Swift's SUPERCLEAR Gelatin at the large drum price . . .

to be tested in our operations. We understand, if not fully satisfactory, it may be returned for credit at your expense.

FIRM NAME _____

ADDRESS _____

CITY _____

STATE _____

YOUR NAME _____

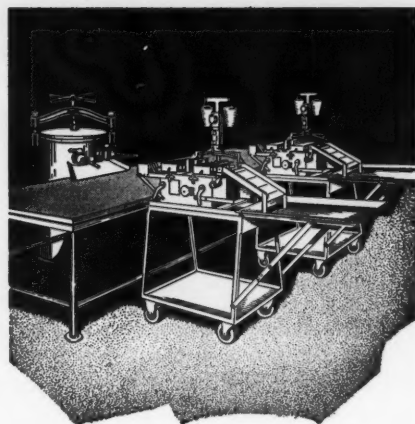
This offer expires August 4, 1954.

Your "Ty-In" to Profits:

TY LINKER

and

"TILT-TOP" TRUCK

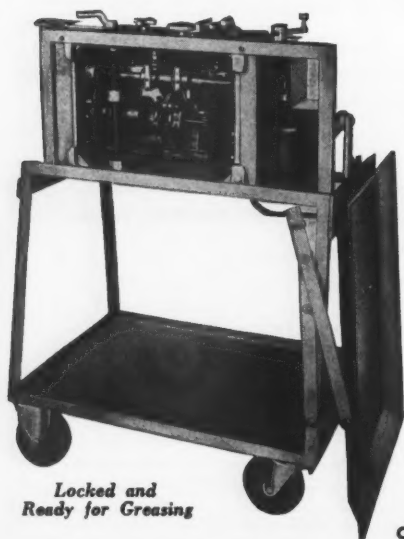


- INCREASES TIME AND LABOR SAVINGS
- CORRECT HEIGHT FOR EFFICIENT FEEDING
- IDEAL FOR MULTIPLE MACHINE OPERATION
- BETTER ACCESSIBILITY TO ALL PARTS FOR EASY CLEANING AND LUBRICATION
- EASY ONE-HAND MOTION FOR MACHINE TILTING
- CONVENIENT, ADJUSTABLE EXTENSION PAN
- TY LINKER SECURELY BOLTED AND CRADLED
- BOTTOM SHELF FOR TOOLS AND PARTS
- PERFECT FOR PERMANENT LOCATION
- SELF-LOCKING DEVICE FOR SMOOTH TILTING
- EQUIPPED WITH LARGE SWIVELED CASTERS
- SIZE 68" LONG—33" HIGH—24" WIDE

SEE THESE UNITS AT NIMPA
Booth 100



*Locked and
Ready for Operation*



*Locked and
Ready for Greasing*

The fully adjustable "ALL PURPOSE" automatic TY SAUSAGE LINKER offers many unique advantages when used with either artificial or natural casings. The TY SAUSAGE LINKER met with instant success upon its introduction to the Meat Industry fifteen years ago . . . is currently saving the industry an estimated 20,000,000 man hours a year! We recommend that you use your TY LINKER with the new Tilt-Top Truck . . . the right combination and a profitable "Ty-In."

Write today for descriptive circular!

LINKER MACHINES, INC.

39 Division Street

Newark 2, New Jersey

OVER 3000 TY LINKERS NOW IN DAILY OPERATION

THE NATIONAL PROVISIONER

BY-PRODUCTS... FATS AND OILS

TALLOWs and GREASES

Wednesday, June 2, 1954

Only sparse action developed late last week in the tallow and grease trade and mostly for eastern destination. Large Midwest consumers were out of the market and offerings on the other hand were not very numerous. A few tanks of bleachable fancy tallow sold at 7½¢, c.a.f. East. A couple of tanks of edible tallow sold at 12¢, Chicago basis. Additional tanks of bleachable fancy tallow traded at 7½¢, delivered East, on a resale. Several tanks of all hog choice white grease sold at 9¼¢, c.a.f. East, with sellers reportedly asking 10¢ later.

The market at the start of the new week was of a post-holiday character. The Midwest area was still on the quiet side, both bidwise and offering wise. Eastern sources bid 7½¢ on bleachable fancy tallow and 9¼¢ on all hog choice white grease, c.a.f. New York. No trades were reported up to a late hour on Tuesday.

It was reported on Wednesday that the Foreign Operations Administration has allocated \$100,000 to Greece for purchases of tallows and greases. No material change was registered in the inedible fats market locally; however, identical bids were submitted by eastern consumers. Regular production bleachable fancy tallow was bid at 7½¢ and hard body bleachable at 7¼¢, c.a.f. East. Yellow grease was held at 6¢, Chicago, and bid at 6½¢, delivered New York. Large consumers of materials assumed a waiting attitude in the mid-west area.

TALLOWs: Wednesday's quota-

tions: edible tallow, 12¢; original fancy tallow, 6½¢@7¢; bleachable fancy tallow, 6½¢; prime tallow, 6½¢; No. 1 tallow, 5½¢; and No. 2 tallow, 5½¢.

GREASES: Wednesday's quotations: choice white grease (not all hog), 7½¢; B-white grease, 6½¢; yellow grease, 5½¢; house grease, 5½¢; and brown grease, 5@5½¢. The (all hog) choice white grease quoted at 9¼¢, delivered East.

BY-PRODUCTS MARKETS

BLOOD

Wednesday, June 2, 1954

Unground, per unit of ammonia (bulk)	Unit Ammonia
	*7.50

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose	*8.00n
Low test	*7.50n
Liquid stick tank cars	4.50@5.00n

PACKINGHOUSE FEEDS

	Carlots, per ton
50% meat, bone scraps, bagged, \$105.00@107.50	
50% meat, bone scraps, bulk	102.50@105.00
35% meat scraps, bulk	114.00
60% Digester tankage, bulk	102.50@107.50
60% Digester tankage, bagged	105.00@117.50
60% blood meal, bagged	160.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
80% steamed bone meal, bagged	65.00n

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	6.00
Hoof meal, per unit ammonia	6.75@7.00n

DRY RENDERED TANKAGE

	Per unit Protein
Low test	*1.90@2.00
High test	*1.90@2.00

GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	\$1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings, per lb.	9½@10

ANIMAL HAIR

Winter coil dried, per ton	*115.00@120.00
Summer coil dried, per ton	50.00@57.50
Cattle switches, per piece	3¼@5
Winter processed, gray, lb.	14@16
Summer processed, gray, lb.	8@10

n—nominal, n—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, June 2, 1954

Most selections of vegetable oils were steady to firm Tuesday, but the overall volume of sales was light.

The majority of trading was encountered in soybean oil, with processors purchasing the bulk of supplies. A fair volume of June shipment sold at 14¢, while July and August shipments cashed at 13½¢. Refiners bid 13½¢ throughout the day, but offerings of June shipment were hiked to 14½¢ which resulted in a lack of activity later in the trading session.

Cottonseed oil sold at 14½¢ in the Valley with offerings of immediate shipment at that level later going untraded. The market for June shipment was quoted at 14½¢ and July shipment at 14½¢, both nominal. The market in the Southeast was nominal at 14½¢, due to continued tight supplies.

Sales in Texas were reported at 14½¢, Waco basis, with other buying interest at 14½¢ at favorable rate points. Offerings at Lubbock were available at 14¢, without action. Corn oil sold steady at 14½¢ in a limited way. Peanut oil was pegged at 17½¢, nominal basis, as both buying interest and offerings were lacking. Prompt shipment coconut oil was offered at 13¢, but failed to draw bids at that figure.

The price of soybean oil continued to advance Wednesday and a fair to good volume was traded. Refiner purchase improved, but processors were again the main buyers. June shipment sold at 14½¢ with additional offerings at that level. July shipment was bid early at 14¢ and later sold at

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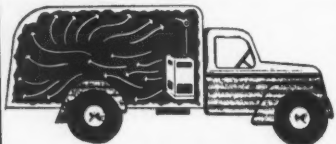
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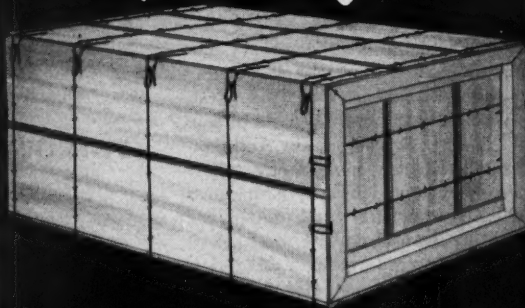
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that level. July-August shipment was reported to have sold at 14c.

There was industrial purchase of cottonseed oil in the Valley in overnight activity at 14½c, but the market at midweek was quoted nominally at 14½c to 14¾c and July shipment sold at 14¾c. Sales in Texas were accomplished at 14¾c at favorable rate points. The market in the Southeast advanced on a nominal basis to 14½c@14¾c, but supplies continued short.

Corn oil advanced to trade at 14¾c for June and July shipments, a fair volume involved. Peanut oil was unchanged from the previous day's level of 17½c. Coconut oil was offered again at 13c for spot shipment and 12¾c for straight month, both with-

out movement as buying interest was scarce.

CORN OIL: Advanced ¼c Wednesday and traded at 14¾c.

SOYBEAN OIL: Gained ¾c over last midweek's trading level.

PEANUT OIL: Both buying interest and offerings lacking, with market ½c weaker than previous week.

COCONUT OIL: Offerings priced lower fail to counter bids.

COTTONSEED OIL: Market stronger but trading limited.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, MAY 28, 1954					
	Open	High	Low	Close	Prev. Close
July	16.27b	16.35	16.32b
Sept.	15.00	15.00b	14.95b
Oct.	14.50b	14.67b	14.59b
Dec.	14.51b	14.59b	14.58b
Jan.	14.50b	14.60b	14.55b
Mar.	14.51b	14.64b	14.59b
May	14.50n	14.63b	14.50b

Sales: 48 lots.

MONDAY, MAY 31, 1954
Memorial Day, holiday
No trading in cottonseed oil futures

TUESDAY, JUNE 1, 1954					
	Open	High	Low	Close	Prev. Close
July	16.30b	16.40	16.35	16.35	16.35
Sept.	14.94b	14.98b	15.00b
Oct.	14.65b	14.68b	14.67b
Dec.	14.58b	14.58b	14.59b
Jan.	14.55n	14.65	14.65	14.48b	14.60b
Mar.	14.60b	14.58b	14.64b
May	14.62b	14.65	14.65	14.59b	14.63b

Sales: 7 lots.

WEDNESDAY, JUNE 2, 1954					
	Open	High	Low	Close	Prev. Close
July	16.30b	16.45	16.38	16.40b	16.35
Sept.	14.95b	15.22	15.10	15.15b	14.98b
Oct.	14.65b	14.61	14.61	14.58b	14.63b
Dec.	14.50b	14.58	14.50	14.46b	14.53b
Jan.	14.50n	14.45b	14.48b
Mar.	14.58b	14.53	14.52	14.49b	14.58b
May	14.60n	14.50b	14.59b

Sales: 67 lots.

EASTERN BY-PRODUCTS

New York, June 2, 1954
Dried blood was quoted Wednesday at \$8.50 per unit of ammonia. Low test wet rendered tankage was listed at \$7.50 per unit of ammonia and dry rendered tankage was quoted at \$1.80 per protein unit.

VEGETABLE OILS

Wednesday, June 2, 1954	
Crude cottonseed, oil, carlots, f.o.b. mills	14½ @ 14½n
Valley	14½ @ 14½n
Southeast	14½ @ 14½n
Texas	14½ pd
Corn oil in tanks, f.o.b. mills	14½ pd
Peanut oil, f.o.b. Southern mills	17½n
Soybean oil, Decatur	14 @ 14½n
Coconut oil, f.o.b. Pacific Coast	13a
Cottonseed foots	...
Midwest and West Coast	1½n
East	1½n

OLEOMARGARINE

Wednesday, June 2, 1954	
White domestic vegetable	27
Yellow quarters	29
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)	
Prime oleo stearine (slack barrels)	13 @ 14
Extra oleo oil (drums)	18½ @ 19

pd—paid. n—nominal. n—asked. b—bid.

N.Z. T-G Exports Down

New Zealand exports of animal fats of 45,997 short tons in 1953 were down about 18 per cent from the year before, according to the Foreign Agricultural Service. The drop in tallow exports was due to the lighter livestock slaughter, which is expected to rise again this year.

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HIDES AND SKINS

Prices advance a full 1c for some selections stemming from big packer activity—Small packer hide market dull, with prices mostly unchanged—No movement of either calfskins or kip-skins reported—Shearlings sold steady to fractionally lower.

CHICAGO

PACKER HIDES: The position of the hide market was nebulous Tuesday and no trading was reported throughout the day. Buying interest was considered good at steady levels to $\frac{1}{2}$ c higher on some selections, but packers were generally non-committal which made it difficult to gauge the actual trend of the market.

Dealers reportedly were responsible for the majority of inquiry at the higher levels and felt that the futures market on June raw stock was a good indication that prices would advance when trading was resumed for the week. Tanners, however, apparently were not inclined to go along with any advance and did not display eagerness to purchase stock other than at steady levels.

Early Wednesday, a major packer offered hides at 1c over the current quotations at that time and the first trade to come out at higher prices was a car of Omaha ex-light native steers at $18\frac{1}{2}$ c. Near midafternoon, the same packer sold about 3,400 River heavy native steers at 12c, about 4,000 butt branded steers at 11c and 2,400 Colorado steers at $10\frac{1}{2}$ c. In additional activity, about 7,000 light native cows sold at $16\frac{1}{2}$ c and 17c. An outside independent packer sold about 2,800 heavy native steers at $12\frac{1}{2}$ c and about 1,300 Chicago light native cows at 17c.

SMALL PACKER AND COUNTRY HIDES: Activity in the small packer market was slow to develop

as tanners were prudently awaiting the reaction of the rise and trend of the big packer hide market. The 50-lb. and 60-lb. average were both quoted nominally at midweek at 12 @ $12\frac{1}{2}$ c and $9\frac{1}{2}$ @10c, respectively. Lighter average hides were difficult to quote in the absence of both bids and offerings. The country hide market was mostly inactive and quoted nominally at last sale levels for both locker butchers and renderers although there were reported sales of lighter averages at higher levels.

CALFSKINS AND KIPSKINS: There was no trading of calfskins early in the week, but Southwestern kip was offered at $27\frac{1}{2}$ c.

SHEEPSKINS: Demand for No. 1 shearlings continued good again this week and a car sold at 1.60. Late last week, a car sold at 1.65. A mixed car of No. 2 and No. 3 shearlings sold at 1.20 and .80, respectively. There was inquiry for fall clips, but trading was slow to get underway. Dry pelts were quoted at last levels of 27@28c without reported movement. The pickled skin market was quoted at 9.50 for old wools, while genuine clear spring lambs sold at 12.00 but were later offered higher.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 29, 1954, totaled 5,850,000 lbs.; previous week, 6,179,000 lbs.; same week, 1953, 3,796,000 lbs.; 1954 to date, 119,020,000 lbs., same period, 1953, 109,252,000 lbs.

Shipments for the week ended May 29, 1954, totaled 3,054,000 lbs.; previous week 3,140,000 lbs.; corresponding week 1953, 4,158,000 lbs.; this year to date, 90,605,000 lbs.; corresponding week, 1953, 80,989,000 lbs.

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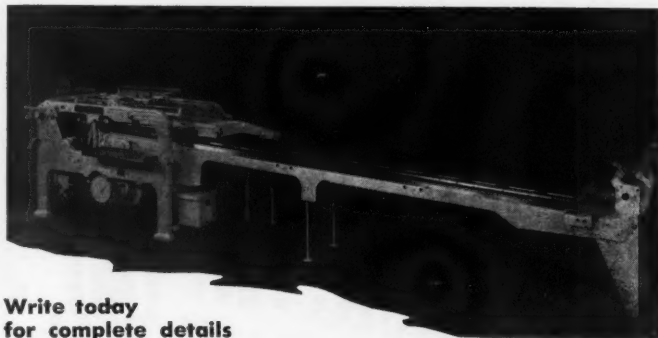
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CHICAGO HIDE QUOTATIONS

		PACKER HIDES		Week		Cor. Week	
		Week ending	Previous	Week		1953	
		June 2, 1954	May 26	June 2, 1954		1953	
Nat. steers	12½@14n	11	@14	16	@14n		
Hvy. Tex. steers	11	10	14	@14½n		
Butt bran'd steers	11	10	14n			
Col. steers	10½	9½	13½n			
Ex. light Tex. steers	14n	13½n	20n			
Brand'd cows12 @13	12	@13n	17	@17½n		
Hv. nat. cows13½@14n	13½	@14	18	@19n		
Lt. nat. cows16½@17	15½	@16	20n			
Nat. bulls10½n	9½	@10	12½n			
Brand'd bulls 9½n	8½	@ 9	11½n			
Calfskins, Nor.10/15	47½n	47½n	60n			
10/down	47½n	47½n	55n			
Kips, Nor. nat., 15/25	32½n	32½	40n			
Kips, Nor. Brn'd, 15/25	30n	30n	37½n			

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over .. 9½@10n	9@ 9½n	15½@16n	
50 lbs. ..12 @12½n	11½@12½n	16½@17n	

SMALL PACKER SKINS

Calfskins, under 50 lbs. ...	30n	30n	40n
Kips, 15/30 ..	18@ 19n	18@ 19n	30n
Stunks, reg. ...1.25@1.35n	1.25@1.35n	1.50@1.60n	
Stunks, hairless	25@ 35n	25@ 35n	30n
hairless	25@ 35n	25@ 35n	30n

SHEEPSKINS

No. 1	1.60n	1.65	2.00@2.35
Dry Pelts	27@28n	27@28n	30
Dry Pelts	27@28n	27@ 28	29
Horsehides, Untrmd.	10.25@10.50n	10.25@10.50n	12.00@12.50n

N.Y. HIDE FUTURES

FRIDAY, MAY 28, 1954

	Open	High	Low	Close
July ...	15.70b	15.75	15.74	15.75
Oct. ...	16.35-43	16.46	16.35	16.40
Jan. ...	17.00	17.00	17.00	16.90b-95a
Apr. ...	17.25b	17.17b-32a
July ...	17.50b	17.65	17.65	17.47b-95a
Oct. ...	17.75b	17.72b-90a

Sales: 22 lots.

MONDAY, MAY 31, 1954

Memorial Day, holiday
No trading in hide futures

TUESDAY, JUNE 1, 1954

July ...	15.65b	15.75	15.68	15.67b-75a
Oct. ...	16.45	16.45	16.32	16.33b-40a
Jan. ...	16.85b	17.00	16.92	16.93b-1700a
Apr. ...	17.10b	17.20b-30a
July ...	17.35b	17.47b-55a
Oct. ...	17.60b	17.72b-85a

Sales: 34 lots.

WEDNESDAY, JUNE 2, 1954

July ...	15.60b	15.86	15.70	15.74b-82a
Oct. ...	16.25b	16.55	16.43	16.54-55
Jan. ...	16.87b	17.17	17.10	16.95
Apr. ...	17.15b	17.50	17.50	17.37b-55a
July ...	17.45b	17.62b-80a
Oct. ...	17.65b	17.90b-1800a

Sales: 45 lots.

THURSDAY, JUNE 3, 1954

July ...	15.90	15.90	15.65	15.69b-73a
Oct. ...	16.42b	16.39	16.30	16.35b-38a
Jan. ...	17.20-17	17.20	16.90	16.95
Apr. ...	17.40b	17.35	17.35	17.25b-35a
July ...	17.65b	17.50-65a
Oct. ...	17.88b	17.75b-95a

Sales: 38 lots.

Cold Storage Hide Stocks

End-of-April stocks of hides and pelts in cold storage totaled 72,229,000 lbs., according to the U. S. Department of Agriculture. This was an increase from 70,288,000 lbs. reported a month before and considerably above the 57,998,000 lbs. a year earlier and the five-year, 1949-53 average of 53,145,000 lbs.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended May 29, 1954, was 15.8, according to a report by the U. S. Department of Agriculture. This ratio compared with the 16.5 ratio reported for the preceding week and 15.6 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.600 per bu. in the week ended May 29, 1954, \$1.602 per bu. in the previous week and \$1.600 per bu. for the same period a year earlier.

APRIL CORN-HOG RATIO

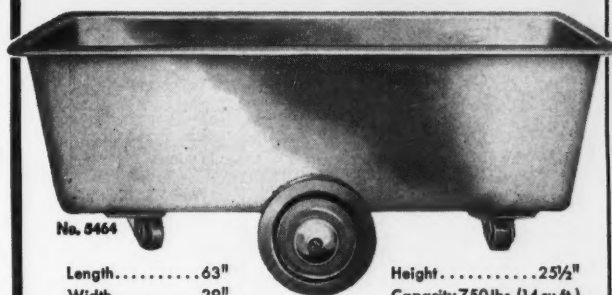
Hog and corn prices at Chicago and hog-corn price ratio for April:

	Barrows & gilts per 100 lbs.	Corn No. 3, yellow per bu.	Hog-corn price ratio
April, 1954	\$27.30	\$1.564	17.5
March, 1954	25.92	1.554	16.7
April, 1953	22.29	1.573	14.2

Cuban 1953 Hide Exports

Cuba last year produced approximately 860,000 cattle hides, trade sources have disclosed. About 670,000 were used domestically and the remainder exported. Leading export markets for cattle hides were Spain, Germany and the United States.

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Height.....25½"
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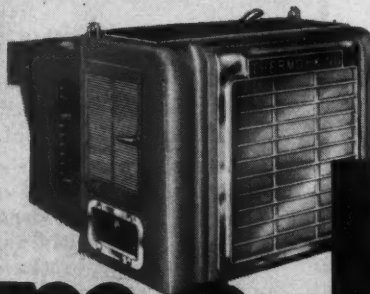
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- Only self-contained, one-piece refrigeration unit that can be installed, replaced, serviced by simply removing four bolts . . . sliding out unit . . . no cables to disconnect . . . no fuel connections . . . no muss or fuss.
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- Double duty starter-generator within single compact unit. Starting load relief device and patented pressure regulating valve.

- Counterflow cooling coil especially designed by Thermo King provides greater cooling capacity.



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THE NATION'S LEADING BUILDER OF GASOLINE ENGINE POWERED REFRIGERATION UNITS



PHILADELPHIA FRESH MEATS

Tuesday, June 1, 1954

WESTERN DRESSED

BEEF (STEER)		Cwt.
Prime, 600/800	\$42.25@44.25
Choice, 500/700	40.50@42.25
Choice, 700/900	39.50@41.25
Good, 500/700	37.50@39.25
Commercial, 350/700	33.00@35.50

COW:		
Commercial, 350/700	30.00@32.50
Utility, all wts.	28.00@30.00

VEAL (SKIN OFF):		
Choice, 80/110	38.00@41.00
Choice, 110/150	39.00@42.00
Good, 50/80	34.00@36.00
Good, 80/110	35.00@37.00
Good, 110/150	35.00@37.00
Commercial, all wts.	30.00@34.00
Utility, all wts.	27.00@30.00

LAMB (Spring):		
Choice & prime, 30/50	50.00@52.00
Choice & prime, 50/60	44.00@50.00

LAMB (Aged):		
Prime, 30/50	49.00@52.00
Prime, 50/60	44.00@49.00
Choice, 30/50	49.00@52.00
Choice, 50/60	44.00@49.00
Good, all wts.	42.00@47.00
Utility, all wts.	38.00@42.00

MUTTON (EWES):		
Choice, 70/down	20.00@22.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:		
(Bladeless included) 8-10	62.00@64.00
(Bladeless included) 8-12	62.00@64.00
(Bladeless included) 12-16	54.00@57.00
Butts, Boston style, 4-8	45.00@48.00
SPARERIBS, 2 lbs. down	51.00@54.00

LOCALLY DRESSED

STEER BEEF CUTS: PRIME CHOICE		
Hindqtrs., 600/800	\$53.00@56.00 \$50.00@52.00
Hindqtrs., 800/900	53.00@55.00 49.00@50.00
Round, no flank	48.00@52.00 47.00@51.00
Hip rd., with flank	45.00@50.00 45.00@48.00
Full loin, untrim.	55.00@58.00 50.00@53.00
Rib (7 bone)	33.00@35.00 50.00@54.00
Arm Chuck	35.00@38.00 33.00@35.00
Brisket	31.00@35.00 31.00@35.00
Short plates	13.00@16.00 13.00@16.00

CHICAGO PROV. STOCKS

Lard inventories in Chicago on May 31 amounted to 15,285,550 lbs., according to the Chicago Board of Trade. This was an increase compared with the 13,924,375 lbs. of product in store on April 30, and far less than the 98,562,771 lbs. a year earlier. Total meats amounted to 44,897,084 lbs., as against 43,740,754 lbs. on April 30 and 55,161,936 lbs. a year earlier. Chicago provision items appear below:

	June 1, '54, lbs.	Apr. 30, '54, lbs.	June 1, '53, lbs.
All Brld. Pk.			
(bbis.)	439	361	971
P.S. lard (a)	11,089,203	10,162,980	73,491,068
P.S. lard (b)	8,599,540
Dry rendered			
lard (a)	2,042,033	1,340,655	8,341,047
Dry rendered			
lard (b)	13,886	1,890,394
Other lard	2,154,314	2,406,854	6,240,722
TOTAL LARD	15,285,550	13,924,375	98,562,771
D.S. Cl. bellies			
(contr.)	20,800	44,100	41,100
D.S. Cl. bellies			
(other)	9,035,592	5,185,302	5,394,555
TOTAL D.S. Cl.	5,435,655
BELLIES	6,065,392	5,209,402	5,435,655
D.S. rib bellies
D.S. fat backs	3,329,881	3,462,502	2,612,733
S.P. regular			
hams	294,734	194,713	197,890
S.P. skinned			
hams	9,343,908	9,364,314	13,354,884
S.P. bellies	14,181,621	14,205,829	16,433,647
S.P. picnics			
S.P. Boston			
shoulders	4,720,401	4,948,680	10,140,311
Other cuts			
meats	6,991,147	6,355,314	6,986,816
TOTAL ALL			
MEATS	44,897,084	43,740,754	55,161,936

(a) Made since Oct. 1, 1953 (b) Made previous to Oct. 1, 1953.
The above figures cover all meat in storage in Chicago, including holdings owned by the Government.

Week's Closing Markets

THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$26.60; average, \$22.70. Provision prices were quoted as follows: Under 12 pork loins, 61; 10/14 green skinned hams, 55@57; Boston butts, 41; 16/down pork shoulders, 36 nominal; 3/down spareribs, 47 nominal; 8/12 fat backs, 13½@13¾; regular pork trimmings, 23 nominal; 18/20 DS bellies, 31 asked; 4/6 green picnics, 36@37; and 8/up, 25½@26.

P.S. loose lard was quoted 17.00 asked; P.S. lard, tierces, 19.00 nom.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.45b-49a; Sept. 15.10b-19a; Oct. 14.53-58a; Dec. 14.40-50a; Jan. 14.40-50a; Mar. 14.47b-50a; and May 14.48b-57a. Sales: 14 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments compared:

	Week May 29	Previous Week	Cor. Week 1953
Cured meats,			
pounds	8,308,000	9,484,000	3,423,000
Fresh meats,			
pounds	28,495,000	23,348,000	24,784,000
Lard pounds	2,473,000	3,136,000	3,599,000

Plan Poultry Futures Market In New York

Negotiations are under way toward the organization of futures trading in poultry on the New York Mercantile Exchange. Officials of the exchange and spokesmen for the poultry industry are working on a tentative list of specifications for the proposed trading contract.

After the association and co-operatives in the industry have gone over the specifications and offered suggestions, the contract will be written and trading will begin. Some unsuccessful attempts to establish a futures market in poultry were made several years ago.

Lamb Promotion Campaign

The gratifying results of last winter's lamb promotion campaign conducted by lamb feeders associations has spurred the groups to conducting the campaigns on a year around basis, the California Wool Growers Association, has announced. During last fall's convention it was resolved to assess members 2 cents per head for lambs fed to finance the campaign.

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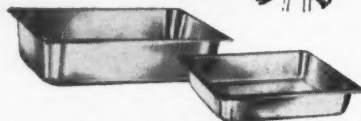
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BOOTH 86

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LIVESTOCK MARKETS...Weekly Review

Ten States Sell 67% of Nation's Meat Animals

Calling attention to the fact that the cash sales of cattle, hogs and sheep in the year 1953, as reported by the U. S. Department of Agriculture, totaled \$8,852,073,000, the National Live Stock and Meat Board reports that 10 states were responsible for 67.2 per cent, or about two-thirds of the total meat animal sales.

Among these 10 leaders, Iowa was first, Illinois, second and Nebraska, third. The remaining seven of the first 10 ranked in order as follows: Indiana, Missouri, Minnesota, Texas, Kansas, Ohio and California.

The Board reports that as regards the various classes of meat animals, the cash sales of cattle and calves in these 10 states represented 61.3 per cent of the nation's cattle and calf sales. Cash sales of hogs for these states were 76.3 per cent of the total, and cash sales of sheep and lambs were 49.6 per cent of sheep and lamb sales for the nation.

ST. LOUIS HOGS IN APRIL

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	April 1954	1953
Hogs received	170,420	198,645
Highest top price	\$28.90	\$24.50
Lowest top price	27.50	21.15
Average price	27.60	16.83
Average weight, lbs.	226	225

LIVESTOCK CAR LOADINGS

A total of 7,709 cars was loaded with livestock during the week ended May 15, 1954, according to the American Association of Railroads. This was a decrease of 386 from the same week of 1953, and 489 cars less than in the like period of 1952.



CROWD OBSERVES auction as new South-West Mart opens.

South-West, Newest Livestock Mart, Opens as a Smash Hit in Phoenix

SOMETHING new has been added to the livestock marketing business in the Southwest. Phoenix, Ariz., has taken its place among the booming livestock centers of the country as a result of its brand new livestock marketing yards recently completed by Paul Cornelius and sons, Bob and Melvin. The new facilities have been named the South-West Livestock Market.

Opened to the consignment of livestock on March 26, the yards literally burst into activity. The first few weeks of business have already eclipsed the planners' greatest hopes. Indications are that an early estimate

of 100,000 cattle annually was a conservative guess, Cornelius revealed. The yards, he said, are the most modern in every respect. Even the bolts which hold the fences and gates together are counter-sunk to prevent injury to animals.

For traders and others transacting business and for the management, a modern administration building was built adjacent to the yards. It houses a variety of offices required by personnel of the yards and a restaurant.

With a capacity of about 5,000 head of animals, the yards are so arranged that no one phase of activity will hamper or impede the activ-



**No One (Else)
Gives So Much (Service)
For So Little (Cost)**

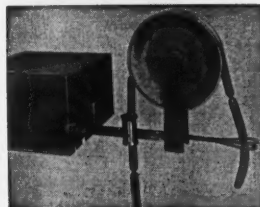
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DAYTON, OHIO
DETROIT, MICH.
FLORENCE, S.C.
FT. WAYNE, IND.
FULTON, KY.
INDIANAPOLIS, IND.
JACKSON, MISS.

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LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
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TYPICAL STREET SCENE alongside S-W Yards.

ity of any other, such as loading and unloading, weighing, selling and moving animals from one holding pen to another. Stagings have been erected to facilitate observation by spectators around the auction ring. On the first day, about 2,000 head of livestock passed through the yards and that pace has continued since, Cornelius related.

Astride heavily traversed avenues of traffic, including the Southern Pacific Railroad and cross-country highways, not to mention being located in the lap of broad cattle lands, it is felt that the successful future of South-West is assured.

The new market sells livestock by auction. Buyers gather around the auction ring and bid out loud in competition with one another. At most

other markets buyers deal in private with commission men and the terms are not made known until each deal has been completed. Big lots and small consignments are given the same attention, the owners emphasize.

Sales are conducted twice a week for fat and feeder cattle with a special sale once a month of stockers and feeders as well as dairy cattle and horses. Sales of range calves and stock cattle is seasonal, by the carload or by the head.

Walter L. Smith of Nebraska, a man of wide experience as an auctioneer and livestock operator, has been placed in charge of sales and yard's management.

Paul Cornelius is by no means a new-comer to the livestock industry.

He has been in the business for some 40 years—25 of them as a meat packer in Los Angeles. The Cornelius Livestock Co. of Phoenix, under which name the father and sons team has operated for years, is well-known in the West.

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during April, 1954, and 1953 at the 64 public markets.

TOTAL SALABLE RECEIPTS*		
	Apr. 1954	Apr. 1953
Cattle	1,356,237	1,375,614
Calves	295,397	298,782
Hogs	1,508,085	1,704,440
Sheep	550,944	550,208
TOTAL DRIVEN-IN RECEIPTS		
	Apr. 1954	Apr. 1953
Calves	336,097	318,794
Cattle	1,309,884	1,306,790
Hogs	1,516,006	2,015,270
Sheep	564,039	564,208

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total April receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 79.5; calves, 85.5; hogs, 87.8; and sheep, 46.9. Percentages in 1953 were 79.6, 84.3, 85.5 and 50.6.



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• Davenport

• Philadelphia

• Los Angeles

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 1, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds. Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
Choice:				
120-140 lbs.	None rec.	None rec.	None rec.	None rec.
140-160 lbs.	\$26.25-26.75	None rec.	None rec.	None rec.
160-180 lbs.	26.75-27.00	\$25.00-27.25	None rec.	None rec.
180-200 lbs.	26.75-27.00	26.75-27.35	\$26.25-26.75	26.25-27.00
200-220 lbs.	26.75-27.00	26.75-27.50	26.25-26.75	26.25-27.00
220-240 lbs.	26.75-27.00	25.50-27.15	26.00-26.75	26.25-27.00
240-270 lbs.	25.50-26.75	25.00-26.25	24.75-26.00	24.50-26.50
270-300 lbs.	23.75-26.00	23.75-25.25	None rec.	23.00-24.75
300-330 lbs.	None rec.	22.50-24.25	None rec.	20.75-23.25
330-360 lbs.	None rec.	21.50-22.75	None rec.	20.75-23.25
Medium:				
160-220 lbs.	None rec.	None rec.	None rec.	20.25-25.75
SOWS:				
Choice:				
270-300 lbs.	20.75-21.00	None rec.	21.00-21.50	22.25-23.50
300-330 lbs.	20.75-21.00	21.75-22.50	20.75-21.50	22.25-23.50
330-360 lbs.	20.25-21.00	20.75-22.00	20.50-21.25	20.75-22.50
360-400 lbs.	19.75-20.50	19.50-21.00	19.50-20.75	20.00-21.25
400-450 lbs.	19.25-20.00	18.75-19.75	19.00-19.75	19.00-20.25
450-550 lbs.	18.00-19.50	17.75-19.00	18.00-19.25	17.50-19.50
Medium:				
250-500 lbs.	None rec.	None rec.	None rec.	17.00-22.75
SLAUGHTER CATTLE & CALVES:				
STEERS:				
Prime:				
700-900 lbs.	25.00-26.50	None rec.	24.50-26.00	23.75-25.75
900-1100 lbs.	25.00-27.00	25.25-27.25	25.00-26.50	24.50-26.50
1100-1300 lbs.	25.00-27.00	26.00-27.50	25.00-26.50	24.75-27.00
1300-1500 lbs.	24.75-27.00	25.75-27.50	24.75-26.50	25.00-26.50
Choice:				
700-900 lbs.	21.50-25.00	22.75-25.25	22.50-24.75	21.50-24.25
900-1100 lbs.	22.50-25.00	23.00-26.00	22.75-25.00	21.75-25.00
1100-1300 lbs.	22.50-25.00	23.00-26.00	22.75-25.00	22.00-25.00
1300-1500 lbs.	22.50-25.00	23.00-26.00	22.75-25.00	22.25-24.75
Good:				
700-900 lbs.	19.50-22.50	19.75-23.00	19.50-22.75	19.50-21.50
900-1100 lbs.	20.50-22.50	20.00-23.00	19.75-22.75	19.75-22.00
1100-1300 lbs.	20.00-22.50	20.00-23.00	19.75-22.75	19.75-22.00
Commercial, all wts. ..				
Utility, all wts. ..	17.50-20.50	17.25-20.00	17.00-19.75	17.50-19.75
Utility, all wts. ..	15.00-17.50	15.00-17.25	14.50-17.00	14.50-17.50
HEIFERS:				
Prime:				
600-800 lbs.	24.00-25.50	None rec.	23.50-25.00	23.25-24.50
800-1000 lbs.	24.00-25.50	24.50-25.50	24.00-25.25	24.00-25.00
Choice:				
600-800 lbs.	22.00-24.00	21.50-24.50	20.50-24.00	21.00-23.75
800-1000 lbs.	22.00-24.00	22.25-24.50	21.00-24.00	21.50-24.00
Good:				
500-700 lbs.	19.00-22.00	19.00-22.25	18.00-21.00	19.00-21.25
700-900 lbs.	19.00-22.00	19.50-22.25	18.25-21.00	19.00-21.50
Commercial, all wts. ..				
Utility, all wts. ..	16.50-19.00	16.00-19.50	15.00-18.25	16.50-19.00
Utility, all wts. ..	13.50-16.50	13.50-16.00	13.00-15.00	13.50-16.50
COWS:				
Commercial, all wts. ..				
Utility, all wts. ..	11.50-13.50	12.00-14.25	11.50-12.75	12.00-14.00
Can. & cut., all wts. ..	9.00-12.00	10.00-12.25	9.50-11.50	9.50-12.00
BULLS (Yrds. Excl.) All Weights:				
Good	None rec.	13.50-15.50	None rec.	14.00-15.50
Commercial	14.50-15.50	13.75-16.75	14.50-15.00	16.00-16.75
Utility	13.50-14.50	14.00-15.75	12.50-14.50	14.25-16.00
Cutter	12.00-13.50	12.50-14.00	11.50-12.50	12.25-14.25
VEALERS, All Weights:				
Ch. & pr.	20.00-25.00	22.00-24.0	21.00-22.00	20.00-25.00
Com'l & gd.	13.00-20.00	16.00-22.00	15.00-21.00	15.00-20.00
CALVES (500 Lbs. Down):				
Ch. & pr.	18.00-21.00	18.00-21.00	18.50-21.00	18.00-22.00
Com'l & gd.	13.00-20.00	16.00-22.00	15.00-21.00	15.00-20.00
SHEEP & LAMBS:				
SPRING LAMBS:				
Ch. & pr.	25.75-26.50	26.00-27.50	26.00-26.50	26.00-26.50
Gd. & ch.	24.50-26.00	24.00-26.00	23.00-26.00	24.00-26.00
LAMBS (105 Lbs. Down) (Shorn):				
Ch. & pr.	20.25-21.25	20.50-21.50	None rec.	21.00-22.00
Gd. & ch.	19.00-20.25	20.00-20.75	None rec.	19.00-21.00
EWES (Shorn):				
Gd. & ch.	4.00-5.00	6.00-6.75	5.50-6.75	6.00-7.50
Cull & util.	3.00-4.00	4.50-6.00	4.00-5.50	5.00-6.00

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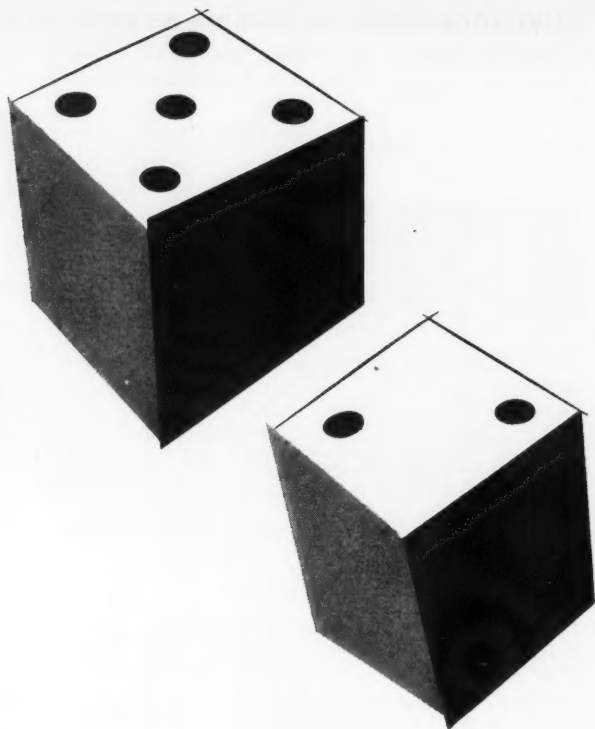
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SLAUGHTER REPORTS

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CATTLE

	Week	Prev.	Cor.
May 29	Week	Week	1953
Chicago †..	26,061	27,333	23,274
Kan. City†..	14,659	14,867	13,294
Omaha †..	23,861	28,489	25,273
East St. L.†	26,874	11,670	9,502
St. Joseph†	9,507	10,194	9,358
Sioux City†	9,679	11,990	10,820
Wichita †..	4,109	4,786	3,547
New York & Jer. City†	10,733	11,068	10,805
Okla. City*†	10,586	11,932	8,903
Cincinnati†	4,497	5,048	3,495
Denver †..	11,279	12,811	11,348
St. Paul †..	15,392	18,785	18,070
Milwaukee †	4,550	5,784	3,640
Total ...	171,787	174,757	150,229

HOGS

Chicago †..	29,584	29,767	23,507
Kan. City†..	8,288	9,392	8,378
Omaha †..	25,318	28,309	24,158
East St. L.†	20,000	18,915	21,588
St. Joseph†	14,585	17,318	20,197
Sioux City*	16,649	18,564	18,304
Wichita †..	7,988	6,597	6,765
New York & Jer. City†	39,438	38,190	39,836
Okla. City*†	8,736	9,257	7,867
Cincinnati†	8,515	10,368	8,574
Denver†..	8,570	7,919	12,306
St. Paul †..	27,013	27,522	31,084
Milwaukee †	3,126	3,445	3,864
Total ...	216,406	223,614	226,498

SHEEP

Chicago †..	4,668	3,300	2,452
Kan. City†..	7,324	8,005	4,939
Omaha*†..	10,772	13,439	8,792
East St. L.†	2,743	4,127	1,852
St. Joseph†	7,581	9,129	8,280
Sioux City†	7,371	8,723	3,925
Wichita †..	4,485	3,587	4,063
New York & Jer. City†	38,950	37,826	36,533
Okla. City†	5,631	8,452	7,826
Cincinnati†	182	650	759
Denver †..	6,840	5,138	6,937
St. Paul †..	2,182	2,355	1,721
Milwaukee †	310	486	287
Total ...	99,045	105,243	88,666

*Cattle and calves.
†Federally inspected slaughter.
including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, June 2, were as follows:

CATTLE:

Steers, choice	None rec.
Steers, gd. & ch.	24.50@25.25
Steers, can. & util.	10.00@17.50
Heifers, choice	22.25@23.25
Heifers, utility	14.00@16.50
Cows, util. & com'l.	12.50@15.00
Cows, cull & util.	None rec.
Cows, can. & cut.	9.00@12.50
Bulls, com'l.	16.00@17.50

VEALERS:

Choice & prime	25.00 only
Good & prime	None rec.
Com'l.	14.00@18.00
Culls	8.00 only

HOGS:

Choice, 180/220	27.00@27.25
Sows, 400/down	21.50@22.00

LAMBS (Spring):

Good & prime	22.00@25.00
--------------------	-------------

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 29:

Cattle Calves Hogs* Sheep*	
Salable .. 158	474
Tot. (inc. directs) 5,371	4,430
Prev. wk.: Salable .. 162	413
Tot. (in- directs) 6,400	4,851
	16,252
	18,048

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
May 27..	2,690	518	8,409	583
May 28..	801	426	4,185	186
May 29..	288	171	1,412	11
May 31..	10,048	423	3,701	137
June 1..	6,500	300	8,500	500
June 2..	16,000	500	12,000	1,000
*Week so far ..	32,548	1,223	24,201	1,637
Wk. ago. 40,740	1,733	36,821	4,550	
Yr. ago. 42,343	1,404	35,054	10,618	
2 years ago ..	28,822	1,081	46,956	8,904

*Including 247 cattle and 3,733 hogs direct to packers.

SHIPMENTS

May 27..	2,644	79	3,069	428
May 28..	1,514	241	2,387	85
May 29..	346	31	225	...
May 31..	3,220	...	1,445	163
June 1..	3,070	...	2,000	100
June 2..	6,000	...	3,000	100
Week so far ..	12,220	...	6,445	263
Wk. ago. 13,522	294	7,350	199	
Yr. ago. 18,071	215	7,675	71	
2 years ago ..	11,908	165	10,561	1,113

TOTAL MAY RECEIPTS

Cattle	1954	1953
Calves	188,698	181,878
Hogs	8,164	10,253
Hogs	200,555	210,072
Sheep	20,894	59,321

TOTAL MAY SHIPMENTS

Cattle	1954	1953
Hogs	77,916	82,794
Hogs	45,287	41,329
Sheep	5,201	6,279

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 2:

	Week ended June 2	Week ended June 26
Packers' purch....	22,065	34,265
Shippers' purch....	9,952	14,152
Total	32,017	48,417

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, June 2, were reported as shown in the table below:

CATTLE:

Steers, choice	\$24.00@24.75
Steers, good	22.50 only
Steers, util. & com'l.	18.00@20.50
Heifers, choice	21.00@22.75
Heifers, util.	16.00 only
Cows, util. & com'l.	12.00@16.00
Cows, can. & cut.	9.00@12.00
Bulls, util. & com'l.	15.00@18.00

CALVES:

Vealers, ch. & pr.	None rec.
Good & choice	20.00@22.50
Calves, com'l.	18.00@20.00

HOGS:

Choice, 210/230	27.00@27.50
Sows	None rec.

LAMBS (Spring):

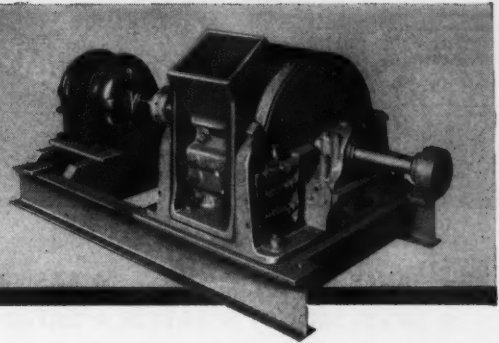
Good	None rec.
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CANADIAN KILL

Inspected slaughter in Canada for week ended May 22:

	Period May 22 1954	Same wk. Last Yr.
CATTLE		
Western Canada ..	15,502	10,336
Eastern Canada ..	17,729	12,368
Total	33,231	22,704
HOGS		
Western Canada ..	42,671	34,840
Eastern Canada ..	44,549	50,508
Total	88,220	85,348
All hog carcasses graded	96,109	93,000
SHEEP		
Western Canada ..	1,359	679
Eastern Canada ..	1,110	761
Total	2,469	1,400

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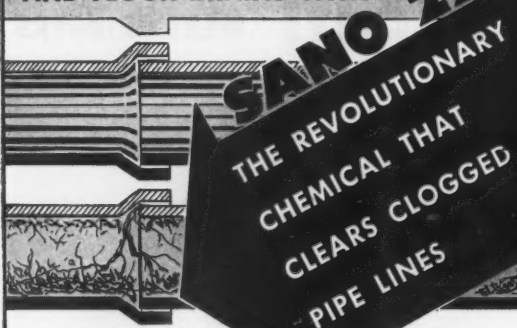
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 29, 1954, as reported to The National Provisioner:

CHICAGO

Armour, 4,638 hogs; Wilson, 5,942 hogs; Agar, 8,054 hogs; Shippers, 13,028 hogs; and Others, 10,950 hogs.
Total: 26,061 cattle; 2,394 calves; 42,612 hogs; and 4,265 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,196	821	1,703	2,482
Swift	2,287	1,125	1,958	2,443
Wilson	1,107	25	2,406	...
Butchers	5,472	61	632	258
Others	1,585	...	1,591	2,141
Totals	12,627	2,032	8,288	7,324

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	7,200	5,483	923
Cudahy	3,181	3,230	1,977
Swift	5,704	4,652	3,178
Wilson	2,945	3,067	1,800
Cornhusker	729
O'Neill	365
Neb. Beef	484
Eagle	102
Gr. Omaha	613
Hoffman	115
Rothschild	285
Roth	772
Kingman	870
Merchants	137
Midwest	142
Omaha	420
Union	587
Others	...	10,330	...
Totals	24,600	28,762	7,878

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,449	1,166	6,065	1,272
Swift	3,512	2,699	7,221	1,471
Hunter	817	...	3,731	...
Hell	2,334	...
Krey	715	...
Laclede
Laer
Totals	6,778	3,865	20,096	2,743

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,952	588	7,662	4,512
Armour	2,613	417	6,923	1,228
Others	4,313	43	3,985	853
Totals*	9,878	1,048	18,570	6,593

*Do not include 265 cattle, 116 hogs and 1,841 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,800	...	4,647	597
Cudahy	2,745	...	7,439	1,558
Swift	2,864	...	3,854	866
Butchers	354	6
Others	10,015	...	10,102	3,467
Totals	19,778	6	26,042	6,488

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,995	3,360	2,950	172
Others	2,940	1,867	302	147
Totals	4,915	5,227	3,252	319

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,602	3,029	7,600	834
Bartusch	1,017
Cudahy	1,008	145	...	442
Rifkin	931	45
Superior	1,338
Swift	5,496	2,591	19,413	906
Others	2,796	3,178	9,134	38
Totals	18,188	8,988	36,147	2,220

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,454	65	2,520	3,667
Swift	1,701	203	1,756	2,745
Cudahy	910	45	1,700	269
Wilson	667
Others	5,587	245	1,866	386
Totals	10,319	558	7,842	7,067

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,625	458	1,599	4,485
Kansas	197
Dann	185
Dold	139	...	638	...
Sunflower	9
Pioneer
Excel	309
Others	1,252	...	155	1,141
Totals	3,716	458	2,392	5,626

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,368	280	627	839
Wilson	2,232	384	542	1,103
Others	3,406	271	1,246	37
Totals*	8,006	885	2,415	1,979

*Do not include 639 cattle, 1,053 calves, 6,321 hogs and 3,648 sheep direct to packers.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,651	2,601	874	8,360
Swift	2,022	1,624	1,035	9,290
Bl. Bon.	429	20	100	...
City	350	4	52	...
Rosenthal	106	9
Totals	4,558	4,258	2,061	17,620

TOTAL PACKER PURCHASES

	Week Ended	Prev. Week	Cur. Week
Cattle	149,485	178,726	154,377
Hogs	198,479	217,787	205,110
Sheep	70,125	76,965	62,233

CORN BELT DIRECT TRADING

Des Moines, June 2—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:

160-180 lbs.	...	\$22.25@24.35
180-240 lbs.	...	24.10@25.35
240-300 lbs.	...	22.15@25.10
300-400 lbs.	...	21.10@23.50

Sows:

270-300 lbs.	...	20.25@21.50
440-550 lbs.	...	16.50@19.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
May 27	22,000	41,000
May 28	22,000	33,000
May 29	19,500	24,000
May 31	Holiday	48,500
June 1	54,000	42,500
June 2	38,000	34,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, May 28, with comparisons:

	Cattle	Hogs	Sheep
Week to date	270,000	309,000	146,000
Previous week	301,000	338,000	164,000
Same wk. 1953	286,000	331,000	164,000
1954 to date	6,007,000	7,755,000	3,465,000
1953 to date	5,432,000	9,277,000	3,505,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 27:

	Cattle	Calves	Hogs	Sheep
Los Ang.	9,600	1,700	2,000	75
N. Portl.	2,725	515	1,400	2,500
S. Frau.	1,350	175	1,250	6,600

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending May 29, was reported by the U.S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,080	13,659	41,619	44,735
Baltimore, Philadelphia	7,329	1,462	21,002	1,191
Cincinnati, Cleveland, Detroit,				
Indianapolis	10,920	8,354	58,932	9,271
Chicago Area	29,103	7,839	49,010	6,729
St. Paul-Wis. Areas ²	29,047	25,085	77,245	5,932
St. Louis Area ³	10,565	10,840	54,679	10,016
Sioux City	11,165	17	20,190	6,947
Omaha Area	30,515	1,039	43,836	16,724
Kansas City	15,279	4,037	20,381	9,482
Iowa-So. Minnesota ⁴	27,384	14,148	190,614	26,887
Louisville, Evansville, Nashville,				
Memphis	10,763	14,206	31,957	Available
Georgia-Alabama ⁵	9,963	5,921	15,229
St. Joseph, Wichita, Oklahoma				
City	18,880	4,828	33,005	20,772
Ft. Worth, Dallas, San Antonio	20,932	10,874	12,731	25,332
Denver, Ogden, Salt Lake City	13,680	905	12,231	10,496
Los Angeles, San Francisco Areas ⁶	24,886	3,617	24,459	31,440
Portland, Seattle, Spokane	6,847	707	7,768	6,359
Grand Total	201,638	127,630	714,978	232,315
Total previous week	298,909	112,963	719,024	231,405
Total same week 1953	254,624	90,851	710,940	210,983

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida during the week ended May 29:

	Cattle	Calves	Hogs
Week ended May 22	2,889	2,121	5,235
Week previous (five days)	2,929	2,033	5,933
Corresponding week last year	3,272	1,845	6,028

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service)
For Week Ending May 29, 1954 With Comparisons

STEERS AND HEIFERS: Carcasses				BEEF CURED:			
Week ending May 29...	9,560			Week ending May 29...	21,689		
Week previous	12,155			Week previous	21,689		
Same week year ago...	15,087			Same week year ago...	53,903		
COW:				PORK CURED AND SMOKED:			
Week ending May 29...	1,240			Week ending May 29...	337,801		
Week previous	1,593			Week previous	332,554		
Same week year ago...	1,074			Same week year ago...	564,849		
BULL:				LARD AND PORK FATS:			
Week ending May 29...	598			Week ending May 29...	10,045		
Week previous	519			Week previous	37,700		
Same week year ago...	586			Same week year ago...	16,790		
VEAL:				LOCAL SLAUGHTER			
Week ending May 29...	10,859			CATTLE:			
Week previous	9,781			Week ending May 29...	10,733		
Same week year ago...	9,390			Week previous	11,068		
LAMB:				Same week year ago...	10,805		
Week ending May 29...	27,257			CALVES:			
Week previous	30,918			Week ending May 29...	17,086		
Same week year ago...	34,755			Week previous	15,420		
MUTTON:				Same week year ago...	15,054		
Week ending May 29...	1,141			HOGS:			
Week previous	1,080			Week ending May 29...	39,438		
Same week year ago...	1,451			Week previous	38,190		
HOG AND PIG:				Same week year ago...	39,836		
Week ending May 29...	5,014			SHEEP:			
Week previous	5,008			Week ending May 29...	38,950		
Same week year ago...	4,011			Week previous	37,826		
PORK CUTS:				Same week year ago...	36,833		
Week ending May 29...	1,240,133			COUNTRY DRESSED MEATS			
Week previous	1,012,688			VEAL:			
Same week year ago...	1,714,477			Week ending May 29...		
BEEF CUTS:				Week previous		
Week ending May 29...	101,067			Same week year ago...	3,920		
Week previous	146,185			HOGS:			
Same week year ago...	117,859			Week ending May 29...		
VEAL AND CALF CUTS:				Week previous		
Week ending May 29...	6,852			Same week year ago...	18		
Week previous	6,565			LAMB AND MUTTON:			
Same week year ago...	9,167			Week ending May 29...		
LAMB AND MUTTON:				Week previous		
Week ending May 29...	4,394			Same week year ago...	72		
Week previous	6,544						
Same week year ago...	13,633						

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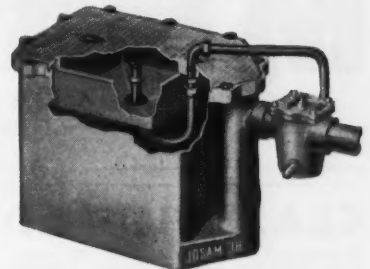
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PACKINGHOUSE ENGINEER: Outstanding record in industry. Graduate engineer. Several years' heavy practical experience as chief engineer and master mechanic. Relocate. W-244, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER OR SUPERINTENDENT: Experienced, large and small plants, practical, efficient. Slaughtering, cutting, curing, sausage, canning, rendering, etc. Excellent references. W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT: 28 years' experience, cut, kill, curing, smoking, sliced bacon and plant superintendent. W-243, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER OR SUPERINTENDENT: Technical education. Over 20 years' managerial and production experience. All phases packing industry. Consider small operation. W-245, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES SUPERVISOR

Experienced aggressive man wanted for responsible position which may lead to sales manager's job. The company is one of the most progressive in the east, employing 1100 employees and 48 salesmen. Must have proven sales record handling independent and chain trade. Reply in confidence giving complete details. W-240, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

MANAGER WANTED: For old established U. S. Government inspected packing plant in large city in Texas. Beef and pork, smoked meats, sausage, etc. Must have experience in beef and be able to supervise cattle and hog buying, also control pork and processing departments. Good salary. Replies will be treated confidentially. Give age and record of experience since leaving school. W-238, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

QUALIFIED, PRACTICAL MAN: Experienced in all phases of meat canning. Must be able to formulate, know equipment layouts and figure costs. Excellent salary and case premium. Contact Sam Rosenthal, Palmer House, Chicago, June 13th through June 16th or write Samuels & Company, Inc., 3307 Lemmon Ave., Dallas, Texas.

SALES MANAGER: Medium sized, full line packer in southeast needs man with proven ability, to handle growing sales department. Wonderful opportunity for the right man. Give complete details of past experience, salary expected, etc. In first letter, W-246, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN

To represent large reliable hotel supply house, handling a complete line of fresh and smoked meats. Must have following amongst hotels, clubs, restaurants, etc. Exclusive territories open to qualified men east of Chicago. Unusual opportunity for live wire. Write immediately or call sales manager, Verona Packing, Inc., 53-A Gansevoort St., New York City. Watkins 4-1407-8-9.

HELP WANTED

SAUSAGE FOREMAN

We have an unusual opening for a young man, who is capable, aggressive, can handle people well and who has a record as a hard worker. We are high volume, high quality producer of sausage products. We offer top starting salary and unlimited opportunity to the man we select. Reply at once in confidence giving full details of your background and experience. Interviews will be arranged at our expense. Millar Brothers Company, Inc., 35th and Reed Street, Philadelphia 46, Pa.

SAUSAGE CASING OPPORTUNITY

For aggressive salesmen and sales organizations in the casing field or related fields. We introduce a new sausage casing which has the uniformity of artificial casings and is porous and edible as a natural casing. The prospects are unlimited. Address your inquiries to Box W-247, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

WANTED — SUPERINTENDENT

AN AGGRESSIVE OHIO PACKER NEEDS OPERATING MAN TO TAKE CHARGE OF ENGINEERS, FOREMEN AND MAINTENANCE CREWS. GOOD KNOWLEDGE OF REFRIGERATION AS APPLIED TO BEEF PACKING IS A NECESSITY. SUPERVISORY ABILITY ALSO REQUIRED. THIS IS A JOB FOR A HIGH TYPE MAN AND THE PAY WILL BE SATISFACTORY. W-248, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOOD CHEMIST

Excellent opportunity for food chemist and technologist to supervise operations of laboratory and manufacturing departments of established spice and seasoning company. Position will entail supervision of present manufactured products and research of new products. Salary commensurate with ability of individual. All replies held strictly in confidence. Our employees know of this advertisement. W-249, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: 50% commission. Sell 3 blade stainless steel bone dust scraper for \$1.50. Sample 50c. Hennings Products, P. O. Box 347, Anaheim, California.

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